DYNASTY

ORIENTAL·CLASSICS COOKBOOK

Simple Recipes with Style and Flair

DYNASTY CHINESE SAUCES...
do the work for you.
Superb Chinese cookery becomes simple and quick with this new line of Oriental classics. You can create mouth-watering dishes like Szechwan Ginger Pork, Shrimp Cantonese, Kung Pao Chicken Stir-Fry and Walnut-Sesame Confections.

THE SAUCE IS HALF THE DISH...
and let **Dynasty** Chinese sauces give you the flavors of China. Traditional Chinese cuisine reaches perfection with delicately seasoned sauces. **Dynasty** Chinese sauces create this perfection with the opening of a jar. Let **Dynasty** make a quick and simple cuisine a memorable one.

DYNASTY'S ORIENTAL CLASSICS COOKBOOK...
is a unique tool for novices and accomplished cooks alike. Chinese cooking is known for quick preparation where fresh ingredients become a colorful, healthy entree in minutes. Now, the key to this timeless cuisine, **Dynasty** seasonings and sauces, are yours with unprecedented ease. Turn the pages and enter the world of traditional Chinese cuisine: DYNASTY'S ORIENTAL CLASSICS COOKBOOK has half the work done for you.

Publisher: JFC INTERNATIONAL INC.
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COVER PHOTO: SWEET & SOUR SHRIMP

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ORIENTAL CLASSICS... A SIMPLE & QUICK DELIGHT

Many people see Chinese cuisine as one of two things, either the standard dishes familiar to most Americans, or an exotic cuisine not much is known about. Authentic Chinese cooking is perhaps a little bit of both and a cuisine you'll find more flexible than ever imagined.

Dynasty makes the finest prepared Oriental products and wants to make you a master of Chinese cooking. **DYNASTY'S ORIENTAL CLASSICS COOKBOOK** will open up a world of culinary delights. Some are old-time favorites and others completely new. Each and everyone of them are complimented by one or more of the **Dynasty** sauces or seasonings. We all know that sauces and seasonings are the key to any fine cuisine. **Dynasty** brings you these for perfect Chinese cooking.

China has five major styles of cooking to tempt you. The Peking or Shantung style of northern China offers delicate yet elaborate flavor blends. This is where the multi-course Imperial banquets originated. Cantonese cooking of southern China is the one style most often recognized in Western countries. Dishes are subtle in flavors and common ingredients are corn, peanuts and tomatoes, which were introduced to China through international trading. Fukien style from the coastal region is famous for the clear soups, red cooked (braised with soy sauce) and seafood dishes. The Szechwan and Hunan styles are found in the southwestern portion of China. Both these styles are hot and spicy but Hunan style has the extra addition of sweet and sour flavors. **DYNASTY'S ORIENTAL CLASSICS COOKBOOK** will introduce to you favorites such as: Hunan Hot & Spicy Shrimp, Oyster Scallops with Crispy Chow Mein, Red Cooked Spareribs, Imperial Won Tons, Peking Sweet & Sour Shrimp and Pork & Eggplant Szechwan-Style.

For over 5 thousand years Chinese cooks have adapted styles and flavors with what was available. It's no wonder Chinese cooking can be so flexible. But, **Dynasty** has captured these century old flavors, textures and aromas. These classic flavors are updated for today's cooks on the go and looking for quick and dynamic recipe ideas. Traditional "Chinese food" most Americans were raised with, such as chow mein, fried rice, egg rolls and won tons, are just a fraction of the actual cuisine. Many of China's well-kept secrets are just now finding their way into the American kitchen. **Dynasty** products give your cooking that authentic touch in minutes. It's never been easier to explore the world of Chinese cuisine.

The staple ingredients you'll need can be found in your cupboard right now, or your local market. The methods of cooking are the adventures of Chinese cooking. The Chinese stress light-oil stir-frying, steaming and deep-frying. Methods you'll find healthy, preserving the wholesome goodness and crisp textures that are acquainted with Chinese cuisine. Today's cooks are increasingly aware of cooking for better health yet dishes that are attractive, delicious and easy to prepare. In China, wholesome ingredients are the highest priority. Chinese cooking with **Dynasty** products ensures the taste and texture of top-quality ingredients, both preserved and blended with carefully chosen sauces and seasonings.

THE WOK...

The most important tool for a Chinese cook is the wok, an all- purpose utensil used to stir-fry, deep-fry, braise, steam and stew. The best wok for your kitchen is the 14-inch wok with lid. Woks are usually made of steel or aluminum and are round-bottomed or flat-bottomed. Flat-bottomed woks are designed for electric burners and of course there are all-electric models available also.

Woks conserve energy by concentrating the heat at the bottom which in turn cooks the food in a matter of minutes. This fast cooking seals in flavors and nutrients. Wok cooking brings out the best in wholesome ingredients in literally minutes. It is fun and convenient to have a wok for Chinese cooking, but not a necessity. You can use a large, 10 to 12-inch, heavy skillet to stir-fry or braise.

Seasoning the wok is a must. If your wok is brand new, you'll first have to scrub your wok with hot, soapy water to remove the oil coating manufacturers use to preserve the wok. Dry thoroughly. Apply a light coat of cooking oil to the inside surface of the wok; heat for a few minutes on the stove, over medium-high heat. Repeat this process several times. Rinse with hot water and dry thoroughly. Now you're ready to cook in this most versatile cooking utensil.

After cooking in the wok, don't wash it with soap or you'll lose the "seasoned" interior layer. Clean it with a sponge or nylon pad and hot water. Dry over medium heat and coat lightly with ¼ teaspoon cooking oil to prevent rusting. The cooking surface of the wok will continue to darken with each successive use. This is a sign of a well-seasoned wok.

ACCESSORIES...

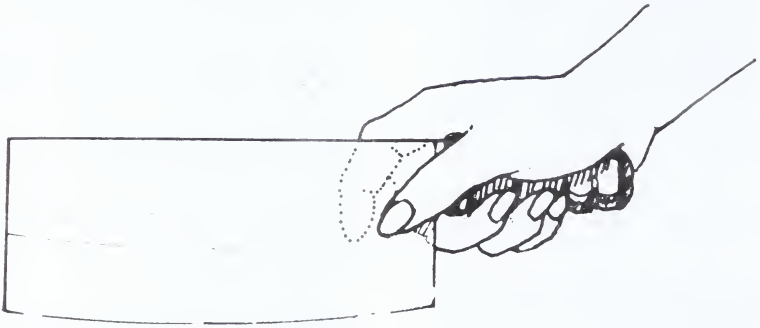
Chinese cooking is so simple and quick you'll only need a handful of tools to produce even the most mouth-watering dishes. The following are the basic utensils of the Chinese kitchen. Many are multi-purpose and all are convenient to use. If any of these aren't available, don't panic, your everyday kitchen utensils will do the same job.

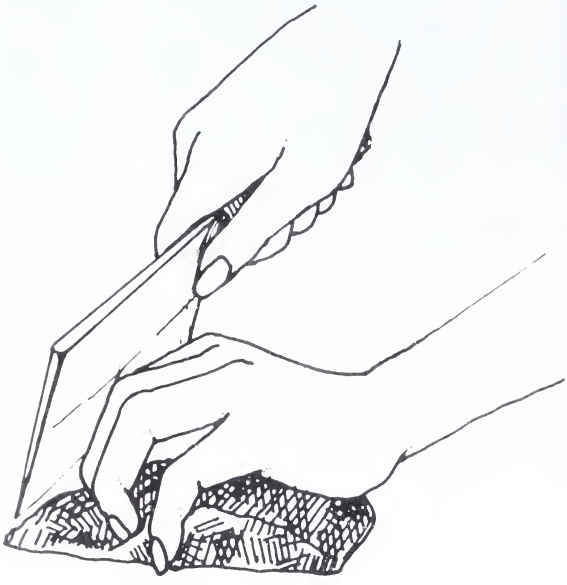
Spatula: Chinese spatulas are long-handled and slightly curved to fit the slope of the wok's cooking surface. Although this tool makes stirring and tossing in your wok a little easier, you can substitute with a large kitchen spoon.

Strainer: For deep-frying food, a good size wire strainer (6-inch is ideal) is very helpful. A stainless-steel strainer, easier to clean than copper wire models, will make adding and removing foods from hot oil very simple.

Steamer: Chinese cooking often calls for steaming, and you can use either your own aluminum steamer rack or the traditional Chinese bamboo version. The latter is a round tray, with optional stackable trays, and a tight-fitting lid. A single bamboo tray or several stacked on top of each other, fits right inside the wok. For your 14-inch wok, use a 13-inch bamboo steamer.

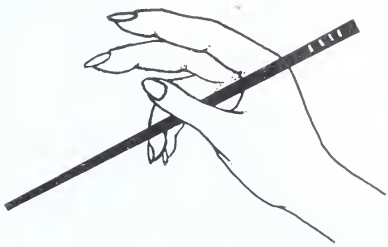
Cleaver: This heavy, wide-bladed knife is used for many tasks in Chinese cooking. Chopping, slicing, pounding and crushing are just a few of the tasks the cleaver can be used for. If you don't have a cleaver, a "French" cooking knife can do the same jobs. Use the dull side of the cleaver or knife when pounding. When using the cleaver, grasp the cleaver's blade between thumb and index finger, and wrap your remaining three fingers around the handle. Don't raise the cleaver high in the air, but keep it close to the cutting-surface. Use your other hand to guide the food you are chopping, curling your fingertips under and holding your knuckles against the flat side of the blade as the illustration shows below.

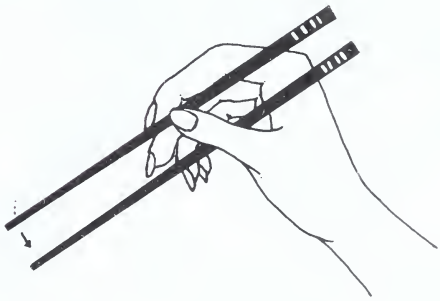


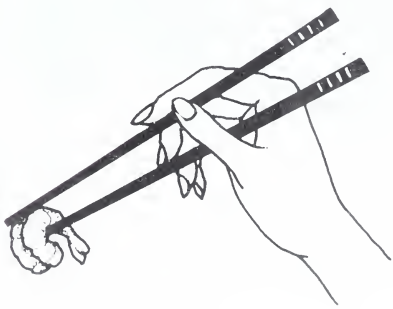


Chopsticks: It's not essential that you use chopsticks to eat or prepare Chinese food, but it's fun and adds to the festive affair. Chopsticks serve a dual-purpose, as an eating utensil and as a cooking utensil. With a little practice, chopsticks can be easy to use and very functional. All you really need to know is how to grip the chopsticks properly. Here are some simple directions:

1. Place the first chopstick in between the middle and fourth fingers with top part anchored between the thumb and index finger. This chopstick is stationary and never moves.
2. Hold the second chopstick as if you were holding a pencil.
3. When using them, move only the second chopstick, keeping the other one straight and motionless. Be sure that the tips of the two chopsticks meet as shown below.







A WOKMAN'S TIPS...

The magic of Chinese cuisine is how quickly all the ingredients become a colorful delicious dish which you can literally watch happen. The key is having ingredients prepared in advance, and ready to use at the right moment.

TECHNIQUES WITH:

Stir-Frying: Having your ingredients ready-to-go makes stir-frying simple and quick. The following steps ensure that you'll get great results as easy as 1,2,3: 1) Have all measured and prepared ingredients laid out in the order they'll be used and all within reach; 2) Make sure ingredients are cut in uniform size to guarantee even cooking; 3) Before adding anything to your wok, heat the wok over high heat, 1 to 2 minutes. After adding the food to stir-fry, it's important to continually stir so that food doesn't stick and burn. Remember, the wok has that concentrated heat at the bottom, covering a very small area. If stir-frying meats and vegetables, stir-fry the meat first; remove from the wok and then stir-fry the vegetables. Meats are cooked just until browned because they will continue to cook a little once they are removed from the wok. Stir-frying should be done the last few minutes before you're ready to sit down to eat. Once the stir-fried dish is completed, it should be served immediately.

Deep-Frying: There are two basic points to remember when deep-frying: 1) use enough oil to submerge the food to ensure even cooking and 2) be sure that oil is hot enough for frying *before* adding the food. It's important to carefully maintain this temperature throughout cooking. Oil is hot enough for deep-frying when it bubbles immediately around a wooden chopstick placed in it. Most deep-frying is done in oil heated to 360° F. to 375° F., however, each recipe will give you specific oil temperatures for cooking. Food to be deep-fried should be room temperature and dry. Fry in batches, not all at once to avoid lowering the oil temperature too much. You can either gently slip ingredients down the wok's side or lower them in the wire strainer. Turn the frying food frequently for even cooking. Cooking time will vary according to oil temperature and thickness of food being fried.

Steaming: Steaming preserves food's flavor and nutritional value. If using a Chinese bamboo steamer instead of an aluminum model, following these steps will ensure simplicity and ease: 1) Line the steamer tray with a plate, cloth or as directed by the recipe; 2) Arrange foods in the steamer, in single layer, and place in wok or large kettle; 3) Add boiling water to wok or kettle, pouring carefully down side of wok or kettle. Fill up to a level 1-inch below bottom of steamer; 4) With water still boiling over medium to high heat, cover and steam as directed by recipe. Steaming time will vary with ingredients being cooked. While steaming, some moisture will escape, so keep an eye on the water level in your wok or kettle and replenish as needed.

Simmering, Braising & Stewing: All three methods use moist heat for cooking. A variety of foods are cooked in liquid where they are seasoned. The liquid can be reduced or thickened with cornstarch or flour and served as a part of the dish or alongside. Simmering can be used to cook meats or vegetables in water or a cooking sauce until tender. Most often the wok or saucepan is tightly covered while simmering, however, when reducing a sauce to thicken slightly, the wok or pan is left uncovered. Braising and stewing are used for cooking meats, vegetables and fruits. Normally, meats are browned first in hot oil in a wok, Dutch oven or skillet. Liquid is then added; the wok or pan is covered and the meat is cooked until tender. Stewing is used for less tender cuts of meats, cooking until tender. The cooking liquid is thickened with cornstarch or flour. More liquid is used in stewing than braising. Many times, the braising liquid thickens by itself during the cooking process.

BASIC CHINESE INGREDIENTS...

Ingredients for Chinese cooking were once hard to get. Often you'd have to make a trip to Chinatown to pick up what you needed, but not any more! **Dynasty** brings authentic and delicious Oriental ingredients to your local grocery store shelves. **Dynasty** products allow anyone to make delicious Oriental food in a snap!

Other ingredients you might need are also readily available in most supermarkets. You'll have no problem finding everything you need to prepare **Dynasty's** classic recipes. Below are some of the basic things you'll need to start your Oriental adventure:

Cornstarch: This essential ingredient for Chinese cooking serves two main purposes. It works as a thickener or as a coating to seal in flavors. When mixed with liquid, either cold water or a cold seasoning liquid, cornstarch dissolves easily, without being lumpy. When cooked, it thickens into a smooth translucent sauce. It's used to thicken stir-fry dishes and soups, like in Spicy Hot & Sour Soup. Cornstarch is many times a part of a marinade mixture for meats. When the meats are cooked, the cornstarch forms a translucent coating which seals in meat juices throughout the remaining cooking period. This easy to handle ingredient is a must for your kitchen cupboard.

Garlic: This bulbous-rooted plant is a large bulb made up of smaller bulbs, commonly known as cloves. Garlic is widely used in Chinese cookery. Cloves should be peeled first before cooking. They can be diced, minced or pressed. Once added to hot oil in the wok, the aroma is a true sign of a Chinese cook!

Ginger Root: This fresh, knobby root with a light brown skin and whitish interior, has a pungent, spicy flavor. A little goes a long way. This aromatic ingredient is a definite must in Chinese cooking.

Kikkoman Soy Sauce: Kikkoman Soy Sauce, an all-purpose seasoning and cooking sauce, is made from water, wheat, soybeans and salt which undergoes natural fermentation. This natural brewing gives Kikkoman Soy Sauce flavor, color and aroma that make it superior to non-brewed soy sauces. Kikkoman Soy Sauce enhances the flavor of foods rather than overpowering them.

Rice: Rice, the staple of China, is grown throughout southern China, where it's found on the table daily. Because wheat grows better than rice in northern China, noodles are the staple. In most cases rice and noodles can be used interchangeably if served as a side dish. Long grain rice is used most often, especially for Chinese fried rice. When cooked properly, long grain rice cooks up fluffy and kernels separate easily. Medium and short grain rice can also be used, if desired. These will cook up to be softer and slightly stickier than long grain rice. Before cooking, rice should be washed until water runs clear. Drain well. Combine rice with equal amounts of water in saucepan. Bring to boil; reduce heat and simmer, covered 20 to 25 minutes, or until water is absorbed. Let stand, covered 10 minutes, before serving.

Sesame Oil: Sesame oil is a seasoning oil, not a cooking oil. It is added to marinades, stir-fry dishes, soups, stews and salad dressings. Sesame oil is very concentrated so a little bit goes a long way.

Soup Stock: Soup stock, usually chicken, is used often in Chinese recipes. Homemade stock is a common item in the Chinese kitchen. If you don't have your own homemade chicken stock or broth, you can substitute with ready-to-use canned chicken broth found in your local supermarket. Soup stock isn't always mandatory for successful Chinese cooking. Many times, water can be used in its place if soup stock is unavailable. If making your own stock from instant bouillon cubes, dilute with more water than instructed, as these are usually slightly more salty than homemade or ready-to-use canned stock or broth.
For more information on a complete Oriental ingredient list, refer to page **90** for Classic Dynasty Products.

OYSTER SCALLOPS WITH CRISPY CHOW MEIN

INTRODUCING THE MASTER CHEF...YOU!

The following recipes include traditional dishes, some of which may be known from your favorite restaurants and innovative new dishes, created especially for you and your family. There's traditional crowd pleasers, such as: Mu Shu Pork, Chinese Chicken Salad, Sweet & Sour Shrimp and Classic Fried Rice. And, familiar Western recipes, you serve more often, such as: Hoisin Meatloaf, Plum Muffins, Sesame Fettuccini, Chili Corn Quiche and Dynasty Banana Bread. These recipes will give you more flexibility in your menu planning than ever before. Cook the **Dynasty** way, it's never been easier!

DYNASTY

君子之交淡
如之交甘
淡以亲小人甘
君子以道义交
淡若水小人以
交故其甘
不及江伦送
将离
问亲

BARBECUE SAUCE...

Dynasty Chinese-Style Barbecue Sauce is a ready-to-use sauce for basting and seasoning when barbecuing and roasting. This convenient sauce makes it easy for you to prepare authentic Chinese dishes such as Classic Char Siu and Chinese Barbecue Spareribs.

Chinese Barbecue Fish
Chinese BBQ Spareribs
Chinese BBQ Chicken
Chinese Steamed Pork Buns
Classic Char Siu

◀ CHINESE STEAMED PORK BUNS

CHINESE BARBECUE FISH

4 white fish steaks, ¾-inch thick (about 1½ to 2 lbs.)
½ cup Dynasty Chinese-Style Barbecue Sauce

Combine fish and sauce in large plastic bag. Press air out; tie top securely. Gently rotate bag to coat fish. Refrigerate 30 minutes. Grill fish, 5 to 6 inches from heat, 3 to 5 minutes on each side, or until fish flakes easily with fork. Makes 4 servings.

NOTE: If desired, broil fish, 3 to 4 inches from heat, 3 to 5 minutes on each side, or until fish flakes easily with fork. Follow as directed above.

CHINESE BBQ CHICKEN

CHINESE BBQ SPARERIBS

2½ to 3½ pounds pork spareribs, cracked by butcher and separated into serving pieces
½ cup Dynasty Chinese-Style Barbecue Sauce
2 tablespoons Kikkoman Soy Sauce
1 tablespoon Dynasty Sesame Oil
1 clove garlic, minced

Combine ribs and remaining ingredients in large plastic bag. Press air out of bag; tie top securely. Gently rotate bag to coat ribs. Refrigerate 3 hours. Place ribs on baking rack, in single layer, in baking pan or on broiler pan. Bake uncovered, in 350° F. oven, 1 hour and 15 minutes, or until tender. Makes 4 servings.

CHINESE BBQ CHICKEN

1 (2½ to 3-lb.) frying chicken, cut-up
½ cup Dynasty Chinese-Style Barbecue Sauce
1 tablespoon Kikkoman Soy Sauce
1 tablespoon Dynasty Sesame Oil

Combine all ingredients in plastic bag. Press air out; seal bag securely. Rotate gently to coat chicken. Refrigerate 4 to 6 hours. Grill or broil 4 to 5 inches from heat, 12 to 16 minutes on each side, or until done. Makes 4 servings.

CHINESE STEAMED PORK BUNS

½ pound lean, boneless pork, diced
1 tablespoon Dynasty Chinese-Style Barbecue Sauce
Vegetable oil
1 pkg. (.75 oz.) Dynasty Stir-Fry Seasoning Mix
½ can (8 oz. size) Dynasty Sliced Bamboo Shoots, drained and chopped
1 tablespoon granulated sugar
1 loaf (1 lb.) frozen bread dough, thawed
All-purpose flour

Combine pork and barbecue sauce; let stand 10 minutes. Meanwhile, line large bamboo steamer tray with parchment paper or foil. Brush lightly with oil; perforate with knife to allow steam to pass through. Heat 1 tablespoon oil in wok or large skillet over high heat. Add pork mixture; stir-fry 2 minutes, or until pork is browned. Remove from heat. Stir in seasoning mix, bamboo shoots, sugar and 2 tablespoons water. Divide dough into 12 equal-sized pieces. Flatten each piece into a 4-inch round, using floured hands to prevent sticking. Place a rounded tablespoonful pork mixture onto center of each round. Draw edges up and around filling; pinch and slightly twist to a point to seal. Place 6 filled buns, point-side up, in prepared steamer. Place over boiling water; steam covered, 10 minutes. Remove from steamer; keep warm. Repeat with remaining buns. Serve immediately. Makes 12.

CLASSIC CHAR SIU

3 pounds boneless pork roast (loin, shoulder or butt)
½ cup Dynasty Chinese-Style Barbecue Sauce
2 tablespoons Kikkoman Soy Sauce
2 tablespoons sherry
2 tablespoons Dynasty Sesame Oil

Cut pork lengthwise into strips, each about 2 inches in diameter. Combine barbecue and soy sauces with sherry and sesame oil. Place pork strips and marinade in large plastic bag. Press air out; close securely. Turn bag over several times to coat pork thoroughly. Refrigerate 8 hours or overnight. Add enough water to cover bottom of roasting pan. Place pork strips on rack over water, reserving marinade. Roast uncovered, at 375° F., 1 hour and 15 minutes, or until meat thermometer inserted into centers of strips registers 170° F. Brush occasionally with reserved marinade while roasting. To serve, cut each strip crosswise into ¼-inch thick slices. Makes 3 to 4 dozen appetizers or 6 main dish servings.

BLACK BEAN SAUCE...

Dynasty Black Bean Sauce is a common seasoning in Chinese cooking. This convenient sauce is used as a seasoning and cooking sauce for many stir-fry combinations and works well in stews and for braising meats. It is complimentary to many foods and especially flavorful when used in recipes like Clams in Black Bean Sauce.

Asparagus Beef Beijing
Black Bean Short Rib Stew
Black Bean Stroganoff
Braised Cauliflower With Black Bean Sauce
Braised Pork Chops With Black Bean Sauce
Clams In Black Bean Sauce
Shrimp Cantonese
Steamed Black Bean Fish With Bean Curd

◀ BRAISED PORK CHOPS WITH BLACK BEAN SAUCE

ASPARAGUS BEEF BEIJING

1 pound boneless, tender beef, cut into thin strips
3 tablespoons Dynasty Oriental Marinade
1 large clove garlic, minced
3 tablespoons Dynasty Black Bean Sauce
1 tablespoon cornstarch
5 tablespoons vegetable oil, divided
1 onion, cut into thin wedges
½ pound asparagus, cut into 1½-inch lengths*

Combine beef, marinade and garlic; let stand 15 minutes. Meanwhile, combine black bean sauce and ½ cup water. Mix cornstarch and 2 tablespoons water until smooth; set aside. Heat 2 tablespoons oil in wok or large skillet over high heat. Add ½ the beef; stir-fry 1 to 2 minutes, or until browned. Remove from wok. Repeat with 2 more tablespoons oil and remaining beef. Remove from wok. Heat remaining tablespoon oil in same wok. Add onion and asparagus. Stir-fry 1 minute. Add black bean sauce mixture. Reduce heat; cover and simmer 2 minutes, or until vegetables are tender-crisp. Add beef and cornstarch mixture. Cook and stir until sauce boils and thickens. Makes 4 servings.

* Substitute with 2 medium zucchini, cut into 1½ x ½ x ½- inch strips, if desired. Follow as directed above.

ASPARAGUS BEEF BEIJING

BLACK BEAN SHORT RIB STEW

3 to 4 pounds beef short ribs, excess fat removed and discarded
⅓ cup Dynasty Black Bean Sauce
1 tablespoon Kikkoman Soy Sauce
4 carrots, cut into 1-inch lengths
1 large potato, peeled and cut into 1-inch chunks
1 onion, cut into 1-inch chunks
1 tablespoon cornstarch

Place ribs in 3-quart baking dish. Cover with black bean sauce, soy sauce and ¼ cup water. Cover and cook in 375° F. oven 1 hour. Stir in carrots, potato and onion. Cover and cook an additional 40 minutes, or until meat and vegetables are tender. Meanwhile, mix cornstarch with ½ cup water. Remove ribs and vegetables to platter; keep warm. Turn drippings into saucepan. Stir in cornstarch mixture with wire whisk. Cook and stir over high heat until mixture boils and thickens. Spoon over ribs and vegetables and serve. Makes 4 to 6 servings.

BLACK BEAN STROGANOFF

- 12 ounces dry medium egg noodles
- 2 tablespoons butter or margarine, divided
- 1 tablespoon vegetable oil
- 1 pound boneless, tender beef, cut into thin strips
- 1 small onion, chopped
- 1 cup dairy sour cream
- ¼ cup Dynasty Black Bean Sauce
- ¼ teaspoon black pepper
- ⅛ teaspoon salt
- ¼ cup minced parsley

Cook noodles as package directs; drain and keep warm. Meanwhile, heat 1 tablespoon butter and vegetable oil in large skillet over high heat. Add beef; sauté 2 minutes, or until browned. Remove from skillet. Melt remaining 1 tablespoon butter in same skillet. Add onion; sauté 2 minutes, or until tender. Mix in beef, sour cream, black bean sauce, pepper and salt. Heat through. Remove from heat; stir in parsley. Serve over noodles. Makes 4 to 6 servings.

BRAISED CAULIFLOWER WITH BLACK BEAN SAUCE

- 1 tablespoon butter or margarine
- 1 tablespoon vegetable oil
- 1 medium head cauliflower, trimmed and cut into flowerets (about 1-1b.)*
- 1 green onion & top, chopped
- 2 tablespoons Dynasty Black Bean Sauce
- 2 teaspoons Dynasty Sesame Oil
- 2 teaspoons cornstarch

Heat large skillet over medium-high heat. Add butter, oil and cauliflower. Sauté 1 minute. Add green onion, black bean sauce, sesame oil and ⅔ cup water. Bring to boil. Reduce heat; cover and simmer 4 to 6 minutes, or until cauliflower is tender-crisp. Meanwhile, mix cornstarch with 1 tablespoon water. Stir into cauliflower; cook and stir until mixture boils and thickens. Makes 2 to 3 servings.

* Substitute with 1 pkg. (10 oz.) frozen cauliflower, thawed and drained, if desired. Follow as directed above but simmer only 2 to 4 minutes, or until tender-crisp.

BRAISED CAULIFLOWER WITH BLACK BEAN SAUCE

BRAISED PORK CHOPS WITH BLACK BEAN SAUCE

4 pork shoulder or loin chops, ½ to ¾-inch thick (about 1½ lbs.)
2 tablespoons vegetable oil
¾ cup regular strength chicken broth or water
3 tablespoons Dynasty Black Bean Sauce*
2 green onions & tops, chopped
2 teaspoons cornstarch

Trim excess fat from chops. Heat large skillet over high heat. Add oil; coat pan. Add chops; cook 1 to 2 minutes on each side, or until browned. Add broth, black bean sauce and green onions. Bring to boil. Reduce heat; cover and simmer 30 to 40 minutes, or until tender. Meanwhile, mix cornstarch with 2 tablespoons water. Remove chops to serving platter; keep warm. Add cornstarch mixture to pan juices. Cook and stir until mixture boils and thickens. Pour sauce over chops and serve. Makes 4 servings.

* If desired, substitute with 3 tablespoons Dynasty Spicy Kung Pao Sauce.

CLAMS IN BLACK BEAN SAUCE

2½ pounds fresh clams
⅔ cup regular strength chicken broth or water
2 tablespoons Dynasty Black Bean Sauce
1 tablespoon sherry
1 teaspoon cornstarch
2 teaspoons Dynasty Szechwan Chili Sauce
1 tablespoon vegetable oil
1 green onion & top, minced
2 teaspoons minced fresh ginger root

Place clams on steamer rack over water in saucepan. Cover and bring to boil. Cook 5 minutes, or just until shells open. Drain. Combine broth, black bean sauce, sherry, cornstarch and chili sauce; set aside. Heat oil in wok or large skillet over high heat. Add onion and ginger; stir-fry 30 seconds. Add clams and black bean sauce mixture; cook and stir 30 seconds, or until sauce boils and thickens and clams are hot. Serve plain or over hot, cooked noodles, as desired. Makes 2 to 3 servings.

SHRIMP CANTONESE

- **1 pound medium-size shrimp, shelled and deveined**
- **2 tablespoons Dynasty Oriental Marinade**
- **3 tablespoons vegetable oil, divided**
- **3 green onions & tops, cut diagonally into 1-inch lengths**
- **2 cloves garlic, minced**
- **1 teaspoon minced fresh ginger root**
- **¼ pound ground pork**
- **3 tablespoons Dynasty Black Bean Sauce**
- **2 egg whites, lightly beaten**

Combine shrimp and marinade; let stand 30 minutes. Heat wok or large skillet over high heat. Add 2 tablespoons oil; coat wok. Add shrimp, green onions, garlic and ginger; stir-fry 2 to 3 minutes, or until shrimp turns pink. Remove from wok. Heat remaining tablespoon oil in same wok. Add pork; stir-fry 1 minute, or until browned. Mix in shrimp, black bean sauce and 3 tablespoons water; heat through. Remove from heat; drizzle egg whites over shrimp; mix well. Serve over hot, cooked rice, as desired. Makes 4 servings.

STEAMED BLACK BEAN FISH WITH BEAN CURD

- **½ pound firm Chinese-style tofu, drained and cut into ¾-inch cubes (about 1½ cups)**
- **¼ cup Dynasty Black Bean Sauce**
- **1 teaspoon minced fresh ginger root**
- **1 pound white fish steaks (¾ to 1-inch thick)**
- **2 green onions & tops, cut into 1-inch lengths**
- **2 teaspoons Dynasty Sesame Oil**

Place tofu in colander and drain 30 minutes. Pat dry with paper towel. Combine black bean sauce and ginger. Coat both sides of fish with black bean sauce mixture and place in 8-inch pie plate or pan. Surround fish with tofu; sprinkle green onions over all. Place on steamer rack in wok or large saucepan over hot water. Bring to boil. Cover and cook 8 to 10 minutes, or until fish flakes easily with fork. Carefully remove fish and tofu to serving plate, if desired. Drizzle sesame oil over all. Makes 4 servings.

CHILI SAUCE ...

Dynasty Szechwan Chili Sauce is a unique blend of hot chili peppers, naturally fermented soy beans, garlic, soy sauce and sesame oil. This seasoning and condiment is common to many parts of China, especially in the southern areas. It can be used as a dipping sauce for dumplings, or as a seasoning in any of your favorite spicy recipes.

Chili Beef & Broccoli
Chili Corn Quiche
Hunan Hot & Spicy Shrimp
Spicy Chinese Cabbage
Spicy Pocket Bread Sandwiches
Spicy Potato Salad

◀ CHILE CORN QUICHE

CHILI BEEF & BROCCOLI

½ pound boneless, tender beef, cut into thin strips
2 tablespoons Dynasty Oriental Marinade
1 tablespoon cornstarch
1 tablespoon Dynasty Szechwan Chili Sauce
1 teaspoon Kikkoman Soy Sauce
4 tablespoons vegetable oil, divided
1 small onion, cut into 1-inch chunks and separated
¾ pound broccoli, trimmed, cut into flowerets and stems thinly sliced*
1 teaspoon minced fresh ginger root
Hot, cooked rice

Combine beef and marinade; let stand 20 minutes. Combine cornstarch, chili sauce, soy sauce and ½ cup water; set aside. Heat 2 tablespoons oil in wok or large skillet over high heat. Add beef; stir-fry 1 minute, or until browned. Remove from wok. Heat remaining 2 tablespoons oil in same wok. Add onion, broccoli and ginger; stir-fry 3 to 4 minutes, or until tender-crisp. Mix in beef and cornstarch mixture. Cook and stir until mixture boils and thickens. Serve with rice. Makes 3 to 4 servings.

* Substitute with 1 pkg. (10 oz.) frozen broccoli spears, thawed, drained and cut into 1-inch pieces. Stir-fry onion and ginger 2 to 3 minutes, or until tender-crisp. Add thawed broccoli, beef and cornstarch mixture; continue as directed above.

CHILI CORN QUICHE

4 eggs
1 ¼ cups half-and-half
2 tablespoons all-purpose flour
2 tablespoons Dynasty Szechwan Chili Sauce
¼ teaspoon salt
1 cup shredded sharp Cheddar cheese (8 oz.)
1 can (8¾ oz.) whole kernel corn, drained
⅓ cup minced parsley
1 (9-inch) unbaked pastry shell

Combine eggs, half-and-half, flour, chili sauce and salt; mix well. Place cheese, corn and parsley in bottom of pastry shell. Pour egg mixture over top. Bake uncovered, in 375° F. oven, 1 hour, or until knife inserted into center comes out clean. Remove from oven; let stand 5 minutes before cutting. Makes 6 servings.

HUNAN HOT & SPICY SHRIMP

HUNAN HOT & SPICY SHRIMP

1 pound medium-size shrimp, shelled and deveined
1 tablespoon Dynasty Sesame Oil
¼ teaspoon salt
Dash black pepper
2 tablespoons vegetable oil
2 cloves garlic, minced
2 green onions & tops, chopped
½ small onion, chopped
½ teaspoon minced fresh ginger root
2 tablespoons catsup
1 tablespoon Dynasty Szechwan Chili Sauce

Combine shrimp, sesame oil, salt and pepper; let stand 15 minutes. Heat wok or large skillet over high heat. Add oil; coat wok. Add garlic, onions and ginger; stir-fry 1 minute. Add shrimp; stir- fry 2 to 3 minutes longer, or until shrimp turns pink. Stir in catsup, chili sauce and 2 tablespoons water. Heat through and serve. Makes 4 servings.

SPICY CHINESE CABBAGE

1 small head napa cabbage or bok choy (about 1½ lbs.), leaves separated
½ pound boneless, lean pork, cut into thin strips
2 tablespoons Dynasty Oriental Marinade
3 dried shiitake (black mushrooms), optional
1 tablespoon Dynasty Szechwan Chili Sauce
2 teaspoons cornstarch
2 teaspoons Kikkoman Soy Sauce
2 tablespoons vegetable oil
1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained and julienned
1 small carrot, julienned

Blanch cabbage in boiling water 5 minutes. Drain well. Combine pork and marinade; let stand 20 minutes. Meanwhile, soak shiitake as package directs. Drain and squeeze dry. Remove and discard stems; thinly slice shiitake. Combine chili sauce, cornstarch, soy sauce and ½ cup water; set aside. Heat oil in wok or large skillet over high heat. Add pork; stir-fry 2 minutes, or until browned. Add bamboo shoots, carrot and shiitake; stir-fry 2 minutes longer, or until carrots are tender-crisp. Stir in chili sauce mixture; cook and stir until mixture boils and thickens. Arrange cabbage on platter; spoon pork mixture over top. Makes 3 to 4 servings.

SPICY POCKET BREAD SANDWICHES

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 clove garlic, minced
- 1 pound ground lamb or beef
- ¼ cup Dynasty Szechwan Chili Sauce
- 2 tablespoons catsup
- 1 teaspoon Dynasty Chinese Five Spices
- ¼ teaspoon salt
- 2 pocket (Pita) bread rounds, halved
- Leaf lettuce
- 1 cup shredded Monterey jack cheese (4 ounces)

Heat large skillet over high heat. Add oil; coat pan. Add onion and garlic; sauté 2 minutes, or until onion is limp. Add lamb; sauté 2 to 3 minutes, or until browned. Drain off excess drippings. Stir in chili sauce, catsup, five spices and salt; heat through. Line each pocket bread half with lettuce. Spoon about ½ cup meat mixture into each pocket. Sprinkle each with ¼ cup cheese. Serve immediately. Makes 4 servings.

SPICY POTATO SALAD

- 2 pounds red, new potatoes, unpeeled and cut into ¾-inch chunks
- 1 mild Italian sausage (about ½ lb.)
- ½ small red onion, chopped
- ½ small green or red bell pepper, seeded and chopped
- ¾ cup seasoned rice vinegar
- ⅓ cup minced parsley
- 2 tablespoons Dynasty Szechwan Chili Sauce
- 2 tablespoons Dynasty Sesame Oil
- 2 tablespoons vegetable oil

Cook potatoes in boiling water 10 minutes, or just until tender. Drain and set aside. Meanwhile, remove casing from sausage. Heat large skillet over high heat. Crumble sausage into skillet; sauté until brown. Add onion and pepper; sauté 2 minutes longer. Remove from heat. Tilt pan; remove and discard excess drippings. Stir in vinegar, parsley, chili sauce, sesame oil and vegetable oil. Combine with potatoes; toss well. Serve warm or chilled, as desired. Makes 4 to 6 servings.

◀ SPICY POCKET BREAD SANDWICHES

CHINESE FIVE SPICES...

Dynasty Chinese Five Spices is an aromatic blend of ginger, anise, cinnamon, fennel, licorice and cloves. You can use it to season roasted and braised meats, marinades and salad dressings or use as a baking ingredient for breads, pies, cakes and cookies. Something unique and flavorful is Cheese Stuffed Papaya. Look for the recipe in this section of DYNASTY'S ORIENTAL CLASSICS COOKBOOK.

Apple Spice Crisp
Cheese Stuffed Papaya
Dynasty Banana Bread
Mandarin Beef Stew
Pumpkin Spice Pie
Steamed Spice Cake

◀ STEAMED SPICE CAKE

APPLE SPICE CRISP

6 large baking apples, peeled, cored and thinly sliced
½ cup dark seedless raisins
1 tablespoon lemon juice
1 ¼ teaspoons Dynasty Chinese Five Spices, divided
1 cup brown sugar, packed
3 tablespoons all-purpose flour
½ cup butter or margarine, softened
1 cup chopped walnuts or pecans

Combine apples, raisins, lemon juice and 1 teaspoon five spices; mix well. Turn into lightly greased 9 x 9-inch baking pan; spread evenly. Combine sugar, flour and remaining ¼ teaspoon five spices in bowl. Cut in butter with pastry blender or two forks to get an even crumb. Stir in nuts. Sprinkle evenly over apple mixture. Bake uncovered, in 350° F. oven, 50 to 60 minutes, or until apples are tender when pierced with knife. Serve warm or cool with ice cream or whipped cream, as desired. Makes 6 servings.

CHEESE STUFFED PAPAYA

1 pkg. (8 oz.) cream cheese, softened
1 egg
¼ cup dark seedless raisins (optional)
2 tablespoons granulated sugar
1 teaspoon Dynasty Chinese Five Spices
1 teaspoon vanilla extract
2 medium papayas, halved lengthwise and seeded (about 2 lbs.)
1 tablespoon butter or margarine, melted

Combine cream cheese, egg, raisins, sugar, five spices and vanilla; mix well. Brush cut edges of papayas with butter. Spoon cheese mixture into center of each papaya half. Place in lightly greased baking pan, cut-side up. Bake uncovered, in 375 ° F. oven, 25 minutes, or until knife inserted into center of cheese filling comes out clean. Let stand 5 minutes before serving or cool. Serve with maple syrup or honey, as desired. Makes 4 servings.

DYNASTY BANANA BREAD

2 cups all-purpose flour
1 ½ teaspoons Dynasty Chinese Five Spices
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt
¼ cup butter or margarine, softened
¾ cup granulated sugar
2 eggs
1 cup dairy sour cream
1 cup mashed ripe bananas (about 2 medium)
1 teaspoon vanilla extract
½ cup chopped walnuts

Combine flour, five spices, baking powder, baking soda and salt; set aside. Cream butter and sugar until blended. Add eggs; mix well. Add sour cream, bananas, vanilla and dry ingredients; mix until combined. Stir in nuts. Turn into greased and floured 9 x 5-inch loaf pan. Bake in 350° F. oven 1 hour, or until wooden pick inserted into center comes out clean. Makes 1 loaf.

DYNASTY BANANA BREAD

MANDARIN BEEF STEW

- **1 pkg. (.9 oz.) Dynasty Sweet & Sour Seasoning Mix**
- **3 tablespoons Kikkoman Soy Sauce**
- **½ teaspoon Dynasty Chinese Five Spices**
- **2 pounds boneless beef chuck**
- **2 tablespoons all-purpose flour**
- **2 tablespoons vegetable oil**
- **3 carrots, cut into ¾-inch lengths**
- **1 onion, cut into ¾-inch chunks**
- **1 pkg. (6 oz.) frozen Chinese pea pods, thawed**
- **Hot, cooked noodles (optional)**

Combine seasoning mix, soy sauce, five spices and 1 cup water; set aside. Cut beef into 1-inch cubes; trim and discard excess fat. Place flour in plastic bag; add beef and shake to coat completely. Heat oil in large saucepan over high heat. Add beef; brown on all sides. Add seasoning mixture and bring to boil. Reduce heat; simmer covered, 40 minutes, stirring occasionally. Add carrots and onion; cover and simmer 30 minutes longer, or until beef and vegetables are tender. Mix in pea pods; heat through. Serve over noodles, if desired. Makes 4 to 6 servings.

PUMPKIN SPICE PIE

3 eggs
¾ cup light brown sugar, packed
1 can (16 oz.) pumpkin
1 ¼ cups half-and-half
2 teaspoons Dynasty Chinese Five Spices
2 teaspoons vanilla extract
¼ teaspoon salt
1 (9-inch) unbaked pastry shell

Beat eggs with sugar on high speed of electric mixer 2 minutes, or until light. Reduce speed and mix in pumpkin, half-and-half, five spices, vanilla and salt. Turn into pastry shell; bake in 425° F. oven, 20 minutes. Reduce oven temperature to 350° F. Bake an additional 40 minutes, or until knife inserted in center comes out clean. Cool to room temperature. Serve warm or refrigerate until ready to serve. Serve with whipped cream, if desired. Makes 1 (9-inch) pie.

STEAMED SPICE CAKE

¾ cup sifted all-purpose flour
1 teaspoon Dynasty Chinese Five Spices
¼ teaspoon salt
3 eggs
1 teaspoon vanilla extract
⅔ cup brown sugar, packed
Confectioner's sugar

Combine flour, five spices and salt; set aside. Beat eggs with vanilla, using an electric mixer, until frothy. Gradually add brown sugar; continue beating on high speed 8 minutes. Add flour mixture; gently fold into egg mixture to evenly combine. Pour batter into greased and floured 8-inch square baking pan. Cover top tightly with foil. Place on rack over boiling water in wok or large kettle. *Don't let cake pan touch water.* Cover wok or kettle and steam cake 28 to 30 minutes, or until cake bounces back when lightly touched with finger. Remove from wok; remove foil. Cool 10 minutes on wire rack. Cut around edges of cake to loosen from pan. Invert onto wire rack; cool completely. Just before serving, sprinkle with sifted confectioner's sugar. Makes 6 to 8 servings.

HOISIN SAUCE...

Dynasty Hoisin Sauce, an all-purpose seasoning and cooking sauce, is a natural in Chinese cooking. This slightly sweet and spicy sauce is good for stir-frying, braising, roasting, steaming and barbecuing.

Chilled Noodles With Hoisin Meat Sauce
Dynasty Pork Egg Rolls
Hoisin Lamb
Hoisin Meatloaf
Hoisin Steak
Red Cooked Spareribs
Steamed Pork Gems

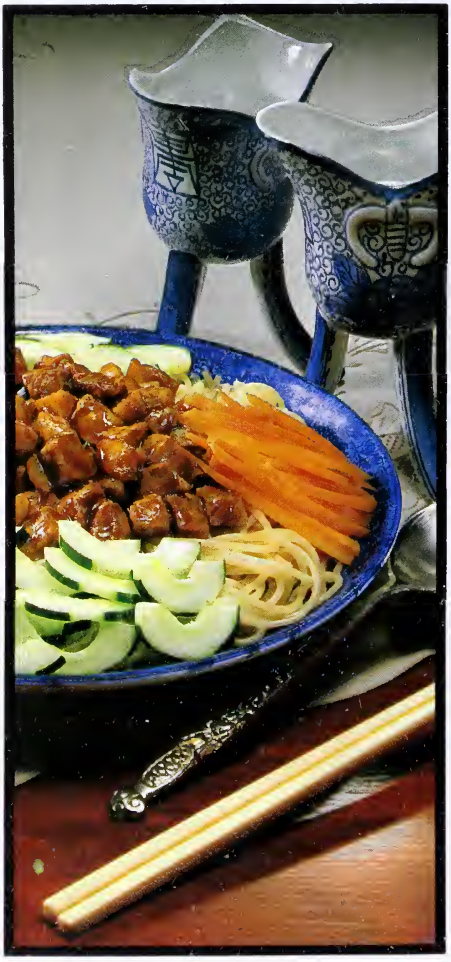
◀ DYNASTY PORK EGG ROLLS

CHILLED NOODLES WITH HOISIN MEAT SAUCE

- **8 ounces dry spaghetti, cooked as package directs and cooled**
- **1 tablespoon Dynasty Sesame Oil**
- **¼ cup Dynasty Hoisin Sauce**
- **1 tablespoon Kikkoman Soy Sauce**
- **1 tablespoon sherry**
- **2 teaspoons cornstarch**
- **2 tablespoons vegetable oil**
- **¾ pound boneless, lean pork, cut into ½-inch cubes**
- **2 green onions & tops, chopped**
- **1 can (8 oz.) Dynasty Whole Water Chestnuts, drained and chopped**
- **1 small cucumber, halved lengthwise, seeded and thinly sliced**
- **1 small carrot, coarsely shredded**

Toss spaghetti with sesame oil and refrigerate. Combine hoisin sauce, soy sauce, sherry, cornstarch and ⅓ cup water; set aside. Heat oil in wok or large skillet over high heat. Add pork; stir-fry 2 minutes, or until pork is cooked. Add green onions and water chestnuts; stir-fry 30 seconds. Stir in hoisin sauce mixture; cook and stir until mixture boils and thickens. To serve, place spaghetti on serving platter. Top with meat mixture. Arrange cucumber and carrot attractively around meat. Toss at table. Makes 4 servings.

CHILLED NOODLES WITH HOISIN MEAT SAUCE



DYNASTY PORK EGG ROLLS

- **3 tablespoons cornstarch**
- **3 tablespoons Dynasty Hoisin Sauce, divided**
- **2 tablespoons Kikkoman Soy Sauce**
- **½ pound boneless pork, diced**
- **Vegetable oil for frying**
- **1 large onion, thinly sliced and separated**
- **1 tablespoon minced fresh ginger root**
- **1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained and coarsely chopped**
- **½ pound bean sprouts**
- **⅛ teaspoon salt**
- **1 pkg. (1 lb.) Dynasty Egg Roll/ Spring Roll Wrappers, thawed if frozen**
- **1 egg, lightly beaten**

Combine cornstarch, 1 tablespoon hoisin sauce and soy sauce; set aside. Combine remaining 2 tablespoons hoisin sauce and pork; let stand 30 minutes. Heat 2 tablespoons oil in wok or large skillet over high heat. Add pork mixture; stir-fry 1 minute, or until pork is lightly browned. Remove from wok. Heat 2 tablespoons more oil in same wok. Add onion and ginger; stir-fry 2 minutes. Add bamboo shoots and bean sprouts; stir-fry 2 minutes longer. Sprinkle with salt. Stir in pork and cornstarch mixture; remove from heat. Cool slightly. Fill and cook as directed on back of egg roll wrapper package. Makes about 10 rolls.

HOISIN LAMB

- **4 large shoulder lamb or pork chops, ½ to ¾-inch thick (about 1½ lbs.)**
- **¼ cup chopped onion**
- **1 large clove garlic, minced**
- **3 tablespoons Kikkoman Soy Sauce**
- **3 tablespoons Dynasty Hoisin Sauce**

Combine chops and remaining ingredients in plastic bag. Press air out; tie top securely. Gently rotate bag to coat chops. Marinate 1 hour. Place chops on baking rack in pan. Bake uncovered, in 375° F. oven, 25 to 35 minutes, or until tender. Makes 4 servings.

HOISIN MEATLOAF

- **1 pound ground beef**
- **½ pound ground pork**
- **1 small onion, finely chopped**
- **1 egg**
- **¾ cup Dynasty Panko (Japanese-style bread crumbs)**
- **½ small green bell pepper, seeded and finely chopped**
- **⅓ cup minced parsley**
- **5 tablespoons Dynasty Hoisin Sauce, divided**
- **2 tablespoons Kikkoman Soy Sauce**
- **1 tablespoon Dynasty Sesame Oil**

Combine beef, pork, onion, egg, panko, pepper, parsley, 4 tablespoons hoisin sauce, soy sauce and sesame oil; mix well. Place in 9 x 5-inch loaf pan, mounding center slightly, or form into loaf in shallow baking pan. Bake, uncovered, in 350° F. oven, 1 hour. Place on serving platter, rounded-side up; brush top with remaining 1 tablespoon hoisin sauce. Slice and serve hot or cold, as desired. Makes 6 to 8 servings.

HOISIN STEAK

1 beef chuck steak (1½ to 2-lbs.), about ¾-inch thick
¼ cup Dynasty Hoisin Sauce
1 tablespoon Kikkoman Soy Sauce
1 large clove garlic, minced
1 tablespoon vegetable oil

Place steak, hoisin sauce, soy sauce and garlic in plastic bag. Press air out of bag; tie top securely. Gently rotate bag to coat both sides of steak. Refrigerate 8 hours or overnight. Heat large skillet over high heat. Add oil; coat skillet. Add steak and brown lightly on both sides. Add 1 tablespoon water to skillet. Reduce heat; cover and simmer 5 minutes, or until medium-rare. Slice steak across grain and serve with pan juices. Makes 4 servings.

RED COOKED SPARERIBS

2½ to 3½ pounds pork spareribs, sawed into 2-inch lengths by butcher and separated in serving pieces
2 tablespoons cornstarch
¼ cup Dynasty Hoisin Sauce
3 tablespoons Dynasty Spicy Kung Pao Sauce
2 tablespoons Kikkoman Soy Sauce
½ teaspoon Dynasty Chinese Five Spices

Place ribs in 3-quart baking dish. Combine cornstarch, hoisin, kung pao and soy sauces, five spices and ½ cup water; mix well. Pour over ribs. Cover and bake in 375° F. oven 1 hour, or until tender, stirring occasionally. Turn into serving bowl; garnish with minced green onions, if desired. Makes 4 to 6 servings.

STEAMED PORK GEMS

1 pound lean ground pork
½ can (8 oz. size) Dynasty Whole Water Chestnuts, drained and chopped
⅓ cup milk
¼ cup finely chopped onion
¼ cup long grain rice (uncooked), washed and drained
¼ cup Dynasty Panko (Japanese-style bread crumbs)
3 tablespoons Kikkoman Soy Sauce
1 tablespoon Dynasty Hoisin Sauce

Combine pork, water chestnuts, milk, onion, rice, panko, soy sauce and hoisin sauce in bowl; mix well. Form into 1½-inch balls. Arrange pork balls, in single layer, in bamboo steamer rack. Place over boiling water in wok or steamer pan. Cover and steam 25 minutes, or until rice is tender. Serve with Dynasty Sweet & Sour Sauce, Extra Hot Chinese Mustard, Hoisin Sauce or Kikkoman Soy Sauce for dipping, as desired. Makes about 2½ dozen appetizers or 5 main dish servings.

◀ **HOISIN LAMB** (RECIPE ON P. 35)

KUNG PAO SAUCE...

Dynasty Spicy Kung Pao Sauce, a hot, sweet and sour flavored sauce, can be used for seasoning stir-fry dishes, salad dressings and appetizer fillings. If you have a taste for hot and spicy foods, use Dynasty Spicy Kung Pao Sauce for a dipping sauce with egg rolls, won tons and potstickers.

Chilled Kung Pao Noodle Toss
Hunan-Style Beef & Celery
Kung Pao Chicken Stir-Fry
Kung Pao Pork Lo Mein
Kung Pao Shrimp With Lychees
Pork & Eggplant Szechwan-Style

◀ KUNG PAO CHICKEN STIR-FRY

CHILLED KUNG PAO NOODLE TOSS

8 ounces dry spaghetti, cooked as package directs and cooled
2 tablespoons Kikkoman Soy Sauce
1 tablespoon Dynasty Sesame Oil
2 tablespoons vegetable oil
½ pound ground beef
2 green onions & tops, julienned
1 carrot, julienned
1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained
5 tablespoons Dynasty Spicy Kung Pao Sauce
¼ cup coarsely chopped roasted, unsalted peanuts

Toss spaghetti with soy sauce and sesame oil; refrigerate. Heat oil in wok or large skillet over high heat. Add beef; stir-fry 1 minute, or until browned. Add onions, carrot and bamboo shoots; stir-fry 2 minutes, or until vegetables are tender-crisp. Stir in kung pao sauce, peanuts and 2 tablespoons water. Spoon over spaghetti and toss. Makes 4 servings.

HUNAN-STYLE BEEF & CELERY

1 tablespoon vegetable oil
½ pound ground beef
3 green onions & tops, chopped
2 teaspoons minced fresh ginger root
2 stalks celery, julienned
1 onion, cut into thin wedges
1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained
⅓ cup Dynasty Spicy Kung Pao Sauce
Hot, cooked rice

Heat wok or large skillet over high heat. Add oil; coat wok. Add beef, green onions and ginger; stir-fry 1 to 2 minutes, or until browned. Add celery, onion and bamboo shoots; stir-fry 2 to 3 minutes longer, or until vegetables are tender-crisp. Add kung pao sauce and 2 tablespoons water; heat through. Serve with rice. Makes 2 to 3 servings.

KUNG PAO CHICKEN STIR-FRY

1 whole chicken breast, skinned, boned and cut into ½-inch chunks
2 tablespoons Dynasty Oriental Marinade
2 tablespoons vegetable oil
2 cloves garlic, minced
1 small cucumber, peeled, halved lengthwise, seeded and cut into ½-inch chunks
1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained
5 tablespoons Dynasty Spicy Kung Pao Sauce
¼ cup unsalted, roasted peanuts

Combine chicken and marinade; let stand 30 minutes. Heat wok or large skillet over high heat. Add oil; coat wok. Add chicken and garlic; stir-fry 1 to 2 minutes, or until lightly browned. Add cucumber and bamboo shoots; stir-fry 1 minute. Stir in kung pao sauce and peanuts; heat through. Makes 3 to 4 servings.

KUNG PAO PORK LO MEIN

½ pound boneless, lean pork, cut into thin strips
2 tablespoons Dynasty Oriental Marinade
8 ounces dry spaghetti
1 tablespoon Dynasty Sesame Oil
2 tablespoons vegetable oil
2 cloves garlic, minced
1 onion, cut into thin wedges
4 green onions & tops, cut into 1½-inch lengths
5 tablespoons Dynasty Spicy Kung Pao Sauce

Combine pork and marinade; let stand 20 minutes. Meanwhile, cook spaghetti as package directs; drain. Toss with sesame oil; keep warm. Heat wok or large skillet over high heat. Add oil; coat wok. Add garlic and pork; stir-fry 2 minutes, or until browned. Add onions; stir-fry 2 minutes, or until onions are tender-crisp. Mix in kung pao sauce and ¼ cup water; heat through. Spoon over spaghetti; toss at table. Makes 3 to 4 servings.

KUNG PAO SHRIMP WITH LYCHEES

- ½ pound medium-size shrimp, shelled and deveined
- 1 tablespoon Dynasty Oriental Marinade
- 1 can (11 oz.) Dynasty Lychees
- ¼ cup Dynasty Spicy Kung Pao Sauce
- 1 tablespoon cornstarch
- 1 large red or green bell pepper, seeded and cut into 1-inch squares
- 1 medium onion, cut into 1-inch chunks and separated
- 1 clove garlic, minced
- 2 tablespoons vegetable oil, divided
- ½ pkg. (3½ oz. size) Dynasty Saifun, deep-fried as package directs

Combine shrimp and marinade; let stand 15 minutes. Drain lychees; reserve syrup. Combine ½ cup syrup, kung pao sauce, cornstarch and 2 tablespoons water; set aside. Heat wok or large skillet over high heat. Add 1 tablespoon oil; coat wok. Add shrimp; stir-fry 1 minute, or until shrimp turns pink. Remove from wok. Add remaining 1 tablespoon oil to same wok. Add pepper, onion and garlic; stir-fry 3 to 4 minutes, or until vegetables are tender- crisp. Add shrimp, lychees and kung pao sauce mixture; cook and stir until mixture boils and thickens. Spoon over saifun. Toss and serve immediately. Makes 4 servings.

PORK & EGGPLANT SZECHWAN-STYLE

- 1 small eggplant (about 1-lb.), cut into ½-inch cubes
- 2 teaspoons salt
- 1 tablespoon vegetable oil
- 1 clove garlic, minced
- ½ pound ground pork
- 4 green onions & tops, cut into 1-inch lengths
- ⅓ cup Dynasty Spicy Kung Pao Sauce
- 1 tablespoon Dynasty Sesame Oil
- 2 teaspoons cornstarch

Sprinkle eggplant with salt; let stand 20 minutes. Rinse with cold water; squeeze dry. Heat wok or large skillet over high heat. Add oil; coat wok. Add garlic and pork; stir-fry 1 minute, or until pork is browned. Mix in onions, eggplant, kung pao sauce, sesame oil and ⅔ cup water. Bring to boil. Reduce heat; cover and simmer 6 minutes, or until eggplant is tender. Meanwhile, mix cornstarch with 1 tablespoon water. Mix into pork mixture. Cook and stir until mixture boils and thickens. Makes 4 servings.

OYSTER SAUCE...

Dynasty Oyster-Flavored Sauce is a rich, brown cooking sauce with a salty-sweet oyster flavor. This common seasoning and all-purpose cooking sauce can be used in stir-fry dishes, appetizer fillings, dips and when braising meats and vegetables. As you will see from the recipe selection in this section, Dynasty Oyster-Flavored Sauce is very versatile.

Beef In Crystal Wrap
Braised Chicken and Broccoli
Chinese Braised Spareribs
Chinese Noodle Salad
Classic Fried Rice
Foil Wrapped Oyster Chicken & Vegetables
Oyster Scallops With Crispy Chow Mein
Pasta With Mushroom-Oyster Sauce
Red Cooked Chicken
Steak Royale

◀ CLASSIC FRIED RICE

BEEF IN CRYSTAL WRAP

- ½ cup regular strength chicken broth or water
- 1 tablespoon cornstarch
- ¾ pound ground beef, chicken or turkey
- 1 can (8 oz.) Dynasty Whole Water Chestnuts, drained and chopped
- 1 medium onion, diced
- 1 carrot, diced
- 1 medium zucchini, diced
- ⅓ cup Dynasty Oyster-Flavored Sauce
- 2 teaspoons Kikkoman Soy Sauce
- 2 to 3 tablespoons Dynasty Hoisin Sauce (optional)
- 1 head iceberg lettuce, leaves separated

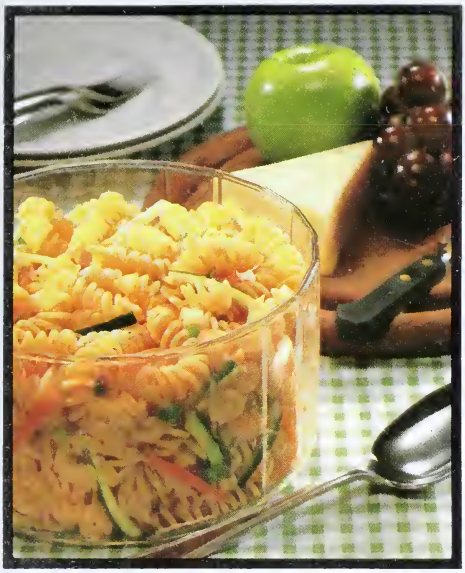
Combine chicken broth and cornstarch; set aside. Heat wok or large skillet over high heat. Add beef; stir-fry 2 minutes, or until lightly browned. Add water chestnuts, onion, carrot, zucchini, oyster sauce and soy sauce; stir-fry 3 to 4 minutes, or until vegetables are tender-crisp. Add chicken broth mixture; cook and stir until mixture thickens, about 1 minute. To serve, spread about 1 teaspoon hoisin sauce on lettuce leaf; top with 2 to 3 tablespoons beef mixture. Wrap lettuce to enclose filling. Makes 4 servings.

BRAISED CHICKEN AND BROCCOLI

- 10 chicken wings
- ¼ cup Dynasty Oyster-Flavored Sauce
- 1 tablespoon Kikkoman Soy Sauce
- 5 teaspoons cornstarch
- 2 tablespoons vegetable oil
- 1 large clove garlic, minced
- 1 teaspoon minced fresh ginger root
- 1 pound broccoli, trimmed, cut into flowerets and stems thinly sliced
- 1 onion, cut into 1-inch chunks and separated

Disjoint chicken wings; discard tips or save for stock. Combine chicken, oyster sauce and soy sauce; mix well. Let stand 30 minutes. Mix cornstarch with 2 tablespoons water; set aside. Heat oil in large skillet over high heat. Add chicken mixture, garlic and ginger; stir-fry 3 minutes, or until chicken is lightly browned. Add ½ cup water; cover and simmer 10 minutes. Add broccoli and onion; cover and simmer 6 minutes, or until vegetables are tender-crisp. Stir in cornstarch mixture; cook and stir until mixture boils and thickens. Serve with hot, cooked rice, as desired. Makes 4 servings.

BRAISED CHICKEN AND BROCCOLI



CHINESE NOODLE SALAD

CHINESE BRAISED SPARERIBS

- 1 tablespoon cornstarch
- 2 pounds pork spareribs, sawed into 2-inch lengths by butcher
- 2 cloves garlic, minced
- 1½ teaspoons minced fresh ginger root
- ¾ cup regular strength chicken broth or water
- ¼ cup Dynasty Oyster-Flavored Sauce
- 3 carrots, cut into ½-inch lengths
- 2 onions, cut into 1-inch chunks
- 1 tablespoon Dynasty Sesame Oil
- ¼ teaspoon salt

Combine cornstarch and 2 tablespoons water; set aside. Trim excess fat from ribs and cut into individual pieces. Heat large skillet or Dutch oven over high heat; add ribs. Cook and stir until ribs are browned on all sides. Add garlic, ginger, broth and oyster sauce. Reduce heat; cover and simmer 40 minutes. Add carrots, onions, sesame oil and salt; cover and simmer 15 to 20 minutes longer, or until vegetables are tender. Add cornstarch mixture; cook and stir until sauce boils and thickens. Makes 4 servings.

CHINESE NOODLE SALAD

- ¼ cup Dynasty Oyster-Flavored Sauce
- 2 tablespoons rice vinegar
- 1 tablespoon Dynasty Sesame Oil
- 1 tablespoon vegetable oil
- 1 small clove garlic, pressed
- 2½ cups egg noodle twists
- 1 medium zucchini, julienned
- 1 medium carrot, julienned
- 2 green onions & tops, chopped

Combine oyster sauce, vinegar, sesame and vegetable oils and garlic; set aside. Cook noodles in 2 quarts boiling water 6 minutes, or until al dente. Drain. Rinse with cold water and drain well. Combine noodles, zucchini, carrot, green onions and oyster sauce mixture; toss well. Cover and refrigerate at least 2 hours before serving for flavors to blend. Makes 4 to 6 servings.

CLASSIC FRIED RICE

- 2 tablespoons Dynasty Oyster-Flavored Sauce
- 1 tablespoon Dynasty Sesame Oil
- 1 tablespoon Kikkoman Soy Sauce
- 1 tablespoon vegetable oil
- 1 egg, lightly beaten
- ⅓ cup diced bacon (3 to 4 slices)
- 2 green onions & tops, thinly sliced
- ¾ cup diced, cooked ham, pork, beef or chicken
- 1 small carrot, shredded
- ½ cup frozen peas, thawed
- 4 cups cooked rice, cooled

Combine oyster sauce, sesame oil and soy sauce; set aside. Heat wok or large skillet over high heat. Add oil; coat wok. Add egg; cook until set, turning over once. Remove and dice. Add bacon to hot wok. Stir-fry 30 seconds, or until tender-crisp. Add green onions, ham, carrot and peas; stir-fry 1 minute. Stir in rice and oyster sauce mixture; mix well. Cook and stir until heated through. Makes 4 to 6 servings.

FOIL WRAPPED OYSTER CHICKEN & VEGETABLES

3 tablespoons Dynasty Oyster-Flavored Sauce
1 tablespoon lemon juice
1 tablespoon butter or margarine, melted
1 teaspoon cornstarch
1 teaspoon Dynasty Sesame Oil
1 whole chicken breast, skinned, boned and halved
1 small carrot, thinly sliced
1 small zucchini, halved lengthwise and cut crosswise into thin slices

Combine oyster sauce, lemon juice, butter, cornstarch and sesame oil. Place ½ chicken breast and ½ *each* carrot and zucchini on center of 12 x 10-inch piece of aluminum foil. Spoon ½ the oyster sauce mixture over chicken; seal tightly to enclose chicken and vegetables. Repeat with remaining chicken and vegetables to get 2 pouches. Place pouches seam-side up in baking pan. Bake in 400° F. oven 25 minutes. Serve in foil pouch with hot, cooked rice, as desired. Makes 2 servings.

NOTE: If desired, arrange zucchini and carrot slices alternately in petal-fashion for a vegetable and garnish, all in one.

OYSTER SCALLOPS WITH CRISPY CHOW MEIN

¾ pound scallops, cut in half if large*
3 tablespoons Dynasty Oyster-Flavored Sauce, divided
1 clove garlic, minced
2 tablespoons cornstarch
1 ½ teaspoons minced fresh ginger root
3 tablespoons vegetable oil, divided
1 pound broccoli, trimmed, cut into flowerets and stems thinly sliced
1 onion, cut into thin wedges
1 box (6 oz.) Dynasty Crispy Chow Mein Noodles

Combine scallops, 1 tablespoon oyster sauce and garlic; let stand 15 minutes. Combine cornstarch, remaining 2 tablespoons oyster sauce and 1 ¼ cups water; set aside. Heat wok or large skillet over high heat. Add 1 tablespoon oil; coat wok. Add scallops; stir-fry 1 to 2 minutes, or until cooked. Remove from wok. Heat remaining 2 tablespoons oil in same wok. Add broccoli, onion and ginger; stir-fry 3 to 4 minutes, or until vegetables are tender-crisp. Add scallops and cornstarch mixture. Cook and stir until mixture boils and thickens. Serve over crispy chow mein noodles. Makes 4 to 6 servings.

* Substitute with 1 pound medium-size shrimp, shelled and deveined, if desired. Follow as directed above.

◀ PRECEEDING PAGE: **STEAK ROYALE**

PASTA WITH MUSHROOM-OYSTER SAUCE

8 ounces dry linguini or spaghetti
½ cup dry white wine
½ cup whipping cream
¼ cup Dynasty Oyster-Flavored Sauce
4 teaspoons cornstarch
¼ teaspoon black pepper
3 tablespoons butter or margarine
2 cloves garlic, minced
¾ pound fresh mushrooms, thinly sliced
Grated Parmesan cheese

Cook linguini as package directs; drain and keep warm. Meanwhile, combine wine, cream, oyster sauce, cornstarch and pepper; mix well. Melt butter in large skillet over medium-high heat. Add garlic and mushrooms; sauté 2 to 3 minutes, or until mushrooms are limp. Add oyster sauce mixture. Cook and stir until mixture boils and thickens. Spoon over pasta; toss and serve. Sprinkle with cheese, as desired. Makes 3 to 4 servings.

RED COOKED CHICKEN

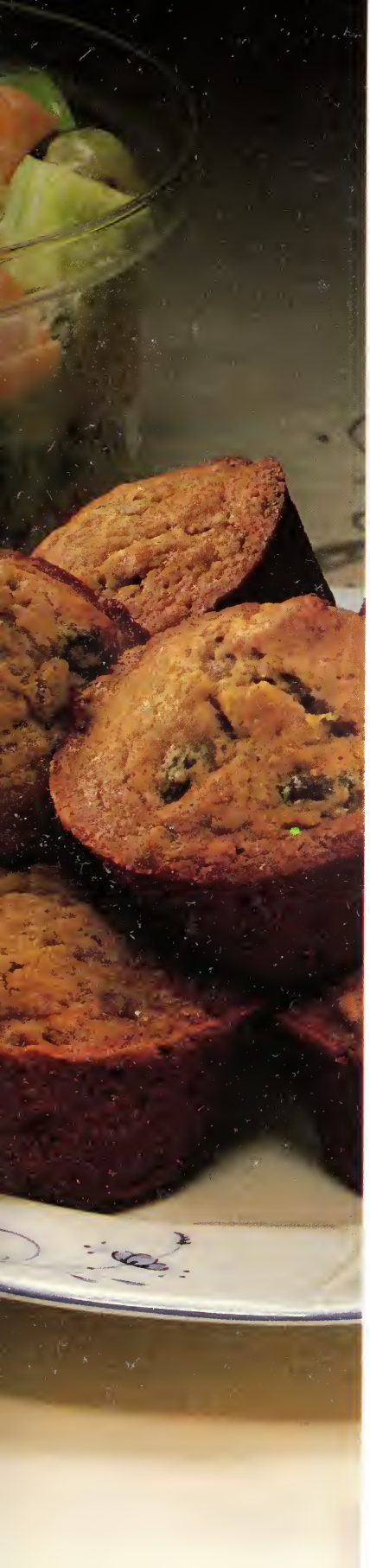
1 pkg. (.75 oz.) Dynasty Stir-Fry Seasoning Mix
¼ cup sherry
2 tablespoons Dynasty Oyster-Flavored Sauce
1 tablespoon slivered fresh ginger root
8 chicken thighs (about 2½ to 3 lbs.)

Combine seasoning mix, sherry, oyster sauce, ginger and ¾ cup water in medium-size saucepan; stir to dissolve mix. Cook and stir over high heat until mixture thickens slightly and boils. Add chicken; return to boil. Reduce heat and simmer covered, 40 minutes. Remove lid; simmer 15 minutes longer. Lift chicken to platter; keep warm. Skim fat from sauce; serve with chicken, as desired. Makes 4 servings.

STEAK ROYALE

1 (1 to 1½ lb.) beef top sirloin steak
6 tablespoons sweet butter or margarine, divided
2 medium onions, cut into thin wedges
¼ pound fresh mushrooms, thinly sliced
⅓ cup Dynasty Oyster-Flavored Sauce
¼ cup minced parsley
Dash black pepper

Cut steak into 4 serving pieces. Melt 2 tablespoons butter in large skillet over medium-high heat. Add steak; cook 4 to 7 minutes on each side, or until done as desired. Remove to platter; keep warm. Melt remaining 4 tablespoons butter in same skillet over medium-high heat. Add onions; sauté 3 to 5 minutes, or until tender-crisp. Add mushrooms; sauté 1 minute longer. Stir in oyster sauce, parsley, 2 tablespoons water and pepper; heat through. Spoon over steak and serve. Makes 4 servings.



PLUM SAUCE...

Dynasty Plum Sauce is a cooking sauce and condiment. **Dynasty** offers to you, two varieties, golden plum sauce; made from salted yellow plums and apricots and purple plum sauce, made from purple plums, tomatoes and fermented soy bean paste. Both sauces make a good dipping sauce for appetizers, such as won tons and egg rolls. These fruity and spicy cooking sauces can be used for stir-frying, braising, roasting and even basting meats while barbecuing. You can also use Dynasty Plum Sauces in salads and for baking as in our Plum Muffins.

Acorn Squash With Plum Sauce
Canton Chicken
Chicken Livers In Plum Sauce
Creamy Fruit Salad
Fruity Chicken Stir-Fry
Hearty Beef Stew
Paper-Wrapped Chicken
Pears With Golden Plum Sauce
Plum Muffins
Turkey Salad
Walnut-Sesame Confections

◀ CREAMY FRUIT SALAD AND PLUM MUFFINS

ACORN SQUASH WITH PLUM SAUCE

2 medium-size acorn squash (2 to 2½ lbs. *each*), halved lengthwise and seeded
¼ cup butter or margarine, melted
2 tablespoons light brown sugar, packed
3 tablespoons Dynasty Golden Plum Sauce
2 tablespoons sherry

Place squash, cut-side up in lightly greased baking dish. Brush cut edges lightly with some butter. Mix remaining butter with sugar, plum sauce and sherry until combined. Spoon equal amounts butter mixture into each squash cavity. Bake uncovered, in 400° F. oven 45 to 50 minutes, or until squash is tender when pierced with fork. Serve hot. Makes 4 servings.

CANTON CHICKEN

2 whole chicken breasts, skinned, boned and cut into 1-inch pieces
2 tablespoons Dynasty Oriental Marinade
1 clove garlic, minced
2 tablespoons vegetable oil
3 green onions & tops, cut into 1-inch lengths
¼ cup Dynasty Plum Sauce

Combine chicken, marinade and garlic; let stand 30 minutes. Heat wok or large skillet over high heat. Add oil; coat wok. Add chicken; stir-fry 2 to 3 minutes. Add onions, stir-fry 1 minute longer, or until chicken is cooked. Stir in plum sauce; heat through. Makes 2 to 3 servings.

CHICKEN LIVERS IN PLUM SAUCE

2 tablespoons vegetable oil
2 onions, cut into thin wedges
1 pound chicken or turkey livers, cut into bite-size pieces
½ cup Dynasty Golden Plum Sauce
3 tablespoons dry red wine or water
2 tablespoons butter or margarine
1 can (8 oz.) Dynasty Sliced Water Chestnuts, drained
½ pound Chinese pea pods, blanched OR
1 pkg. (6 oz.) frozen pea pods, thawed
Hot, cooked rice

Heat wok or large skillet over high heat. Add oil; coat wok. Add onions; stir-fry 1 minute. Add livers; stir-fry 3 minutes, or until browned. Stir in plum sauce, wine and butter. Cook uncovered, stirring occasionally, 1 minute longer, or until livers are tender. Add water chestnuts and pea pods. Cook and stir until heated through. Serve with rice. Makes 4 servings.

CREAMY FRUIT SALAD

½ cup unflavored yogurt
⅓ cup Dynasty Golden Plum Sauce
1 tablespoon brown sugar, packed
¼ teaspoon ground cinnamon
5 cups cut-up, fresh fruit (apples, pears, bananas, melon, oranges, papaya, etc.)

Combine yogurt, plum sauce, brown sugar and cinnamon; mix well. Toss with fruit in large bowl. Chill until ready to serve. Makes 4 to 6 servings.

FRUITY CHICKEN STIR-FRY

- **1 whole chicken breast, skinned, boned and cut into ¾-inch pieces**
- **1 tablespoon Dynasty Oriental Marinade**
- **1 can (8 oz.) pineapple chunks, packed in juice**
- **⅓ cup Dynasty Golden Plum Sauce**
- **2 teaspoons cornstarch**
- **2 tablespoons vegetable oil, divided**
- **1 green bell pepper, seeded and cut into 1-inch squares**
- **1 can (11 oz.) Dynasty Lychees, drained (optional)**

Combine chicken and marinade; let stand 30 minutes. Meanwhile, drain pineapple; reserve juice. Combine ⅓ cup pineapple juice, plum sauce, cornstarch and 2 tablespoons water; set aside. Heat 1 tablespoon oil in wok or large skillet over high heat. Add chicken; stir-fry 2 minutes, or until chicken is lightly browned. Remove from wok. Heat remaining 1 tablespoon oil in same wok. Add pepper; stir-fry 1 to 2 minutes, or until tender-crisp. Add chicken, lychees, pineapple and plum sauce mixture. Cook and stir until mixture boils and thickens. Serve with hot, cooked rice, if desired. Makes 3 to 4 servings.

HEARTY BEEF STEW

- **2 tablespoons vegetable oil**
- **2½ pounds boneless beef stew, cut into 1-inch cubes**
- **2 cloves garlic, minced**
- **1 can (16 oz.) whole peeled tomatoes**
- **½ cup Dynasty Golden Plum Sauce**
- **2 tablespoons Kikkoman Soy Sauce**
- **½ teaspoon thyme, crumbled**
- **¼ teaspoon black pepper**
- **3 carrots, cut into 1-inch lengths**
- **1 onion, cut into 1-inch chunks**
- **2 tablespoons cornstarch**

Heat oil in Dutch oven or large saucepan over high heat. Add beef and garlic, sauté 2 minutes, or until lightly browned. Add tomatoes, plum sauce, soy sauce, thyme and pepper, breaking up tomatoes with spoon. Bring to boil. Reduce heat; cover and simmer 40 minutes. Add carrots and onion; return to boil and simmer, covered, 30 minutes, or until beef and vegetables are tender. Meanwhile, mix cornstarch with 3 tablespoons water. Add to stew; cook and stir until mixture boils and thickens. Serve with hot, cooked noodles or rice, as desired. Makes 6 to 8 servings.

PAPER-WRAPPED CHICKEN

1 whole chicken breast, skinned, boned and thinly sliced
2 tablespoons Dynasty Plum Sauce
2 tablespoons Kikkoman Soy Sauce
1 clove garlic, pressed
½ can (8 oz. size) Dynasty Sliced Bamboo Shoots, drained
¼ teaspoon Dynasty Chinese Five Spices
Parchment paper or foil, cut into 6-inch squares (about 1 dozen)
2 green onions & tops, halved lengthwise and cut into 1-inch lengths
Vegetable oil for frying

Combine first 6 ingredients in bowl; let stand 30 minutes. Place a slightly rounded tablespoonful chicken mixture onto one corner of each paper square, about 1-inch from edge. Add 2 or 3 lengths green onion to each. Roll corner of paper over filling to cover and roll ½ way up to enclose filling completely. Fold 2 side edges inward, overlapping slightly. Continue to roll away from you; tuck remaining corner into overlapped edges, similar to closing an envelope. Heat oil, at least 1-inch deep, in medium-size saucepan to 350° F. Fry paper- wrapped chicken, a few at a time, 1½ to 2 minutes. Remove from oil; drain on paper towel and serve immediately. Makes 4 servings.

PEARS WITH GOLDEN PLUM SAUCE

4 medium-size pears (about 2 lbs.)
¼ cup light brown sugar, packed
¼ cup Dynasty Golden Plum Sauce
¼ cup golden seedless raisins
½ teaspoon vanilla extract
1 tablespoon butter or margarine
¼ cup whipping cream

Carefully cut tops off each pear, zig-zag fashion and about ⅓ down from top of stem-end. Scoop out core of each with melon baller or small spoon, being careful not to cut holes in bottom, to get a 1½-inch deep and 1¼-inch wide hollow. Place in 8- inch pie plate or pan, cut-side up. Cut a small wedge off bottom, if necessary, to make pears stand upright. Mix sugar, plum sauce, raisins and vanilla. Spoon equal amounts into hollow of each pear. Replace pear tops to enclose filling. Add butter to plate. Place plate on steamer rack in wok or large kettle over water. Bring to boil; cover and steam 25 to 30 minutes, or until knife can easily be inserted into pears. Add additional water to wok, if necessary during steaming period. Remove plate from steamer rack. Carefully place each pear stem-end up into individual dishes. Turn cooking juices into small saucepan. Stir in cream. Bring to boil. Reduce heat and simmer uncovered, 8 to 10 minutes, or until slightly thickened. Spoon equal amounts into each dish with pear. Serve warm or chilled, as desired. Makes 4 servings.

PEARS WITH GOLDEN PLUM SAUCE

PLUM MUFFINS

1 ½ cups all-purpose flour
½ cup dark seedless raisins
½ cup chopped walnuts or pecans (optional)
⅓ cup granulated sugar
½ teaspoon Dynasty Chinese Five Spices
½ teaspoon baking soda
½ teaspoon salt
1 egg, lightly beaten
½ cup milk
½ cup Dynasty Golden Plum Sauce
¼ cup butter or margarine, melted and cooled

Combine flour, raisins, nuts, sugar, five spices, soda and salt in mixing bowl. Add egg, milk, plum sauce and butter; stir just until dry ingredients are barely moistened. There will be some lumps. Fill well-greased (or paper-lined) tins about ⅔ full. If batter doesn't fill every muffin cup, put a few tablespoons water into the empty cups. Bake in 400° F. oven 20 minutes, or until golden brown and wooden pick inserted into center of muffins comes out clean. Serve warm or cold with whipped butter, cream cheese and honey, as desired. Makes about 1 dozen muffins.

TURKEY SALAD

½ cup Dynasty Golden Plum Sauce
1 teaspoon grated lime peel
¼ cup lime juice (2 to 3 limes)
¼ cup vegetable oil
1 teaspoon Dynasty Chinese-Style Extra Hot Mustard
¼ teaspoon salt
4 cups cooked, cubed turkey or chicken
2 stalks celery, thinly sliced
1 tablespoon minced cilantro or parsley

Combine plum sauce, lime peel and juice, vegetable oil, mustard and salt; mix well. Combine turkey, celery and cilantro in large bowl. Pour plum sauce mixture over all; toss well. Cover and refrigerate 2 hours for flavors to blend. Makes 4 to 6 servings.

WALNUT-SESAME CONFECTIONS

½ cup finely chopped walnuts or pecans
¼ cup light brown sugar, packed
¼ cup sesame seeds, toasted
2 tablespoons Dynasty Golden Plum Sauce
1 tablespoon butter or margarine, melted
1 pkg. (1-lb.) Dynasty Won Ton Wrappers, thawed, if frozen
1 egg, lightly beaten with 1 tablespoon water
Vegetable oil for frying
Confectioner's sugar

Combine walnuts, brown sugar, sesame seeds, plum sauce and butter; mix well. Place about 1 teaspoon mixture onto center of each won ton wrapper. Moisten edges lightly with egg mixture. Fold wrapper in half, enclosing filling to form a triangle. Twist point at one end of fold to meet point at other end of fold; moisten points with egg and pinch together so they stick. (Chill or freeze any remaining wrappers for use another time.) Deep-fry, a few at a time, in oil heated to 350° F., 1 to 2 minutes, or until golden brown. Drain briefly on paper towel. Sprinkle lightly with confectioner's sugar and serve. Makes about 3 dozen.

TURKEY SALAD

SESAME OIL...

Sesame oil is a staple on the shelf in a Chinese kitchen. **Dynasty** brings you this highly concentrated, roasted, nutty-like flavored seasoning. Sesame oil is never used for actual cooking, just seasoning. The delicate flavor and aroma is easily destroyed with high heat, so in most cases, sesame oil is added at the end of cooking like in many stir-fry recipes. Dynasty Sesame Oil is unique in that it can be used in many ways. It's common in stir-frying, marinades and braised dishes, but you can also use in salad dressings and for baking.

Chinese Chicken Salad
Sesame Chicken
Sesame Fettuccini
Sesame Lace Cookies
Spicy Cucumber & Carrot Salad
Chinese Layered Salad

◀ SESAME FETTUCCINI

CHINESE CHICKEN SALAD

1 whole chicken breast, cooked
1 cucumber, pared, halved lengthwise, seeded and thinly sliced
2 tablespoons minced cilantro or parsley
2 green onions & tops, chopped
½ cup Dynasty Oriental Salad Dressing
1 tablespoon Dynasty Sesame Oil
4 cups shredded iceberg lettuce
½ pkg. (3½ oz. size) Dynasty Saifun, deep-fried as pkg. directs

Remove skin from chicken; reserve. Bone chicken; shred meat with fingers. Cut reserved chicken skin into thin strips. Combine chicken, skin, cucumber, cilantro, green onions, salad dressing and sesame oil in bowl; toss. Cover and refrigerate 30 minutes. Mix in lettuce and saifun; serve immediately. Makes 4 to 6 servings.

SESAME CHICKEN

2 whole chicken breasts, split, skinned and boned*
1 tablespoon cornstarch
2 tablespoons Dynasty Sesame Oil, divided
1 tablespoon lemon juice
¾ teaspoon salt, divided
½ cup all-purpose flour
⅛ teaspoon white pepper
1 egg
2 tablespoons vegetable oil
1 tablespoon butter or margarine

Pound chicken between 2 pieces of waxed paper to ¼-inch thickness. Combine ¾ cup water, cornstarch, 1 tablespoon sesame oil, lemon juice and ½ teaspoon salt; set aside. Combine flour, pepper and ¼ teaspoon salt. Beat egg with 1 tablespoon sesame oil. Dip chicken in egg and then in flour mixture to coat completely. Heat oil and butter in large frying pan over high heat. Add chicken; reduce heat to medium-high and cook 2 minutes on each side, or until golden brown. Remove to platter; keep warm. Add sesame oil-cornstarch mixture to same pan; cook and stir until mixture boils and thickens. Spoon a little sauce over chicken and serve; pass remaining sauce. Makes 4 servings.

* If desired, use 1 pound boneless turkey breast fillets.

SESAME FETTUCCINI

12 ounces dry fettuccini or medium egg noodles
2 tablespoons butter or margarine
2 tablespoons hulled sesame seeds
1 large clove garlic, pressed
1 cup whipping cream
½ cup minced parsley
¼ cup Dynasty Sesame Oil
¾ teaspoon salt
⅛ teaspoon white pepper
⅔ cup grated Parmesan cheese

Cook fettuccini as package directs; drain and keep warm. Meanwhile, melt butter in medium-size saucepan over medium-high heat. Add sesame seeds and garlic; sauté until sesame seeds are golden brown. Add cream, parsley, sesame oil, salt and pepper; cook and stir until hot. Remove from heat. Pour over fettuccini; sprinkle with cheese and toss. Makes 4 to 6 servings.

SESAME LACE COOKIES

½ cup light corn syrup
6 tablespoons butter or margarine
1 cup all-purpose flour
½ cup granulated sugar
⅔ cup flaked coconut
1 tablespoon sesame seeds
2 tablespoons Dynasty Sesame Oil
¾ teaspoon vanilla extract

Combine corn syrup and butter in medium-size saucepan. Stir over medium heat until butter melts; remove from heat. Add remaining ingredients; mix well. Drop by level teaspoons onto lightly oiled foil-lined baking sheet, at least 3 inches apart. Bake in 350° F. oven, 12 to 15 minutes, or until golden brown. Cool 5 minutes, or until cookies peel easily away from foil. Store in airtight container. Makes about 3½ dozen cookies.

SPICY CUCUMBER & CARROT SALAD

2 large cucumbers, halved lengthwise, seeded and thinly sliced
1 teaspoon salt
2 carrots, coarsely shredded
1 small clove garlic, minced
¼ cup Dynasty Oriental Salad Dressing
1 tablespoon Dynasty Sesame Oil
2 teaspoons Dynasty Szechwan Chili Sauce

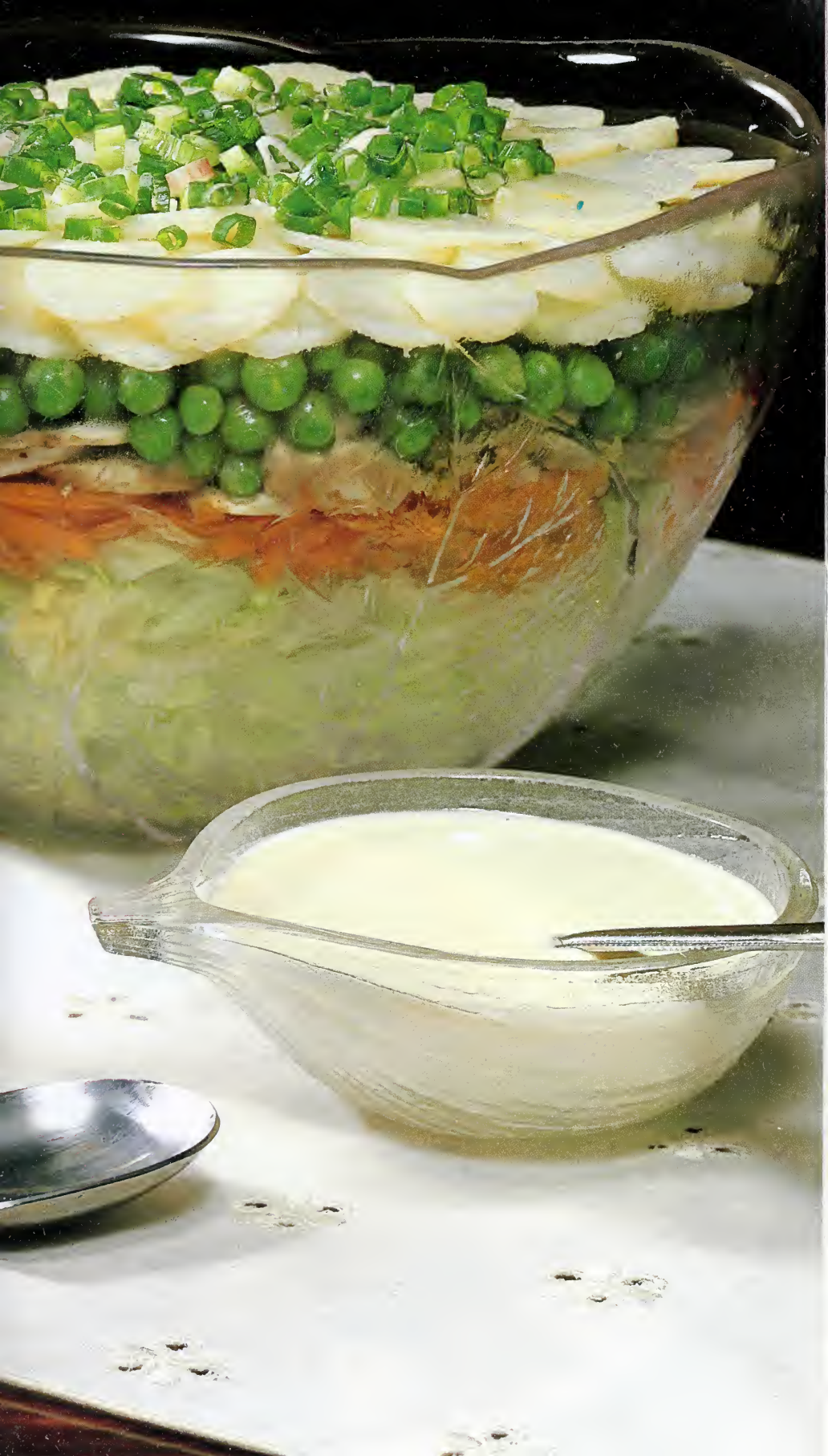
Combine cucumbers and salt; gently toss. Let stand 20 minutes. Turn into colander; gently press cucumbers, squeezing out water. Combine cucumbers and remaining ingredients in bowl; toss to combine. Sprinkle with toasted sesame seeds, if desired. Makes 4 servings.

CHINESE LAYERED SALAD

1 cup mayonnaise
¼ cup rice vinegar
2 tablespoons Dynasty Sesame Oil
1 small clove garlic, pressed
½ teaspoon ginger juice*
White pepper to taste
3 cups shredded iceberg lettuce
2 carrots, coarsely shredded
½ pound fresh mushrooms, sliced
1 pkg. (10 oz.) frozen peas, thawed
1 can (8 oz.) Dynasty Sliced Water Chestnuts, drained
⅓ cup thinly sliced green onions & tops

Combine first 6 ingredients; set aside. Layer remaining ingredients, as written above, in 2 to 3-quart glass bowl. To serve, pour mayonnaise dressing over all and toss. If desired, cover and refrigerate salad and dressing, separately, up to 4 hours before serving. Makes 6 to 8 servings.

* Peel pieces of fresh ginger root; press with garlic press.



STIR-FRY SAUCE...

Dynasty Chinese Stir-Fry Sauce is a convenient blend of seasonings and other ingredients common to stir-frying. Now you can make traditional Chinese stir-fry combinations quickly by using Dynasty Stir-Fry Sauce. It can be used straight from the jar to season appetizer fillings and stir-fry dishes or add to other cooking sauces when braising and stewing.

Beef & Tofu Stir-Fry
Braised Veal Chops
Dynasty Potstickers
Mandarin Shrimp Stir-Fry
Mu Shu Pork
Szechwan Ginger Pork

DYNASTY

◀ DYNASTY POTSTICKERS

BEEF & TOFU STIR-FRY

1 pkg. (14 to 16 oz.) firm Chinese-style tofu, drained well
2 green onions & tops, minced and divided
¼ cup Dynasty Chinese Stir-Fry Sauce
2 teaspoons Dynasty Szechwan Chili Sauce
1 tablespoon vegetable oil
½ pound ground beef
2 cloves garlic, minced
1 teaspoon Dynasty Sesame Oil (optional)

Cut tofu into ½-inch cubes. Combine ½ the green onions, stir-fry sauce and chili sauce; set aside. Heat wok or large skillet over high heat. Add oil, beef and garlic; stir-fry 1 to 2 minutes, or until beef is browned. Add tofu and stir-fry sauce mixture. Cook and gently stir until mixture is heated through. Remove from heat; stir in sesame oil. Turn into serving bowl. Garnish with remaining minced green onions. Makes 3 to 4 servings.

BRAISED VEAL CHOPS

¼ cup Dynasty Chinese Stir-Fry Sauce
1 ½ teaspoons Dynasty Chinese Five Spices
1 tablespoon butter or margarine
4 veal or lamb chops, ¾-inch thick (about 1 ½ lbs.)

Combine stir-fry sauce, five spices and ⅔ cup water. Melt butter in large skillet over medium-high heat. Add chops; cook 1 to 2 minutes on each side, or until browned. Stir in stir-fry sauce mixture. Bring to boil. Reduce heat and simmer, covered, 20 minutes, or until chops are tender. Makes 4 servings.

DYNASTY POTSTICKERS

½ pound ground pork or beef
2 green onions & tops, chopped
1 can (8 oz.) Dynasty Whole Water Chestnuts, drained and finely chopped
3 tablespoons Dynasty Chinese Stir-Fry Sauce
1 tablespoon cornstarch
1 pkg. (10 oz.) Dynasty Gyoza/ Potsticker Wrappers, thawed if frozen*
1 egg, lightly beaten with 1 tablespoon water
4 tablespoons vegetable oil, divided

Combine pork, onions, water chestnuts, stir-fry sauce and cornstarch; mix well. Place a scant tablespoon mixture onto center of each wrapper. Moisten edges with egg mixture. Fold wrapper in half to enclose filling; press edges together to seal, pleating to make an attractive package. (Chill or freeze remaining wrappers for use another time.) Heat 2 tablespoons oil in each of 2 large skillets. Add ½ filled potstickers, side-by-side, to each skillet. (Or, cook ½ filled potstickers at a time in 1 skillet; repeat process.) Cook over medium-high heat 1 minute, or until lightly browned on bottom. Add ⅓ cup water to each pan; cover and cook over medium heat 4 minutes, or until pan is dry. Remove from pan and serve, browned-side up, with Kikkoman Soy Sauce and Dynasty Extra Hot Chinese Mustard, as desired. Makes 3 dozen potstickers.

* If unavailable, substitute 1 pkg. (12 oz.) Dynasty Won Ton Wrappers, thawed if frozen. Trim corners to make rounds. Follow as directed above.

MANDARIN SHRIMP STIR-FRY

½ pound medium-size shrimp, shelled and deveined*
3 tablespoons Dynasty Sesame Oil, divided
1 clove garlic, minced
1 tablespoon Dynasty Stir-Fry Sauce
2 teaspoons cornstarch
¼ cup julienned bacon (about 2 slices)
½ pound broccoli, trimmed, cut into flowerets and stems thinly sliced
1 green onion & top, chopped
¼ cup roasted, salted cashews or peanuts
6 cherry tomatoes, halved

Combine shrimp, 2 tablespoons sesame oil and garlic; let stand 30 minutes. Combine stir-fry sauce, cornstarch and ½ cup water; set aside. Heat wok or large skillet over high heat. Add bacon; stir-fry 30 seconds, or until tender-crisp. Add broccoli; stir-fry 2 minutes. Add shrimp, green onion and cashews; stir-fry 1 minute, or until shrimp is pink. Stir in cornstarch mixture; cook and stir until mixture boils and thickens. Remove from heat. Stir in remaining 1 tablespoon sesame oil and tomatoes. Serve with hot, cooked rice, if desired. Makes 2 to 3 servings.

* Substitute with ½ large chicken breast, skinned, boned and thinly sliced, if desired.

MU SHU PORK

2 dried shiitake (black mushrooms), optional
8 flour tortillas*
2 tablespoons vegetable oil, divided
2 eggs, lightly beaten
½ pound ground pork, beef, chicken or turkey
4 green onions & tops, halved lengthwise and cut into 1-inch lengths
3 cups shredded green cabbage
1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained and coarsely chopped
¼ cup Dynasty Chinese Stir-Fry Sauce
⅓ cup Dynasty Hoisin Sauce (about)

Soak shiitake as package directs; squeeze out excess liquid. Remove and discard shiitake stems; thinly slice shiitake. Wrap tortillas in foil wrap. Place in 350° F. oven for 10 minutes to heat. Meanwhile, heat 1 tablespoon oil in large skillet over high heat. Add eggs; cook until set, lifting edges to let uncooked portion run to bottom of pan. Turn out onto cutting surface; cut into thin strips. Heat remaining oil in same skillet; add pork. Sauté over high heat 1 to 2 minutes, or until browned. Add green onions, cabbage, bamboo shoots, stir-fry sauce and shiitake. Sauté 2 minutes, or until cabbage is limp. Remove from heat; stir in eggs. To serve, spread about 1 to 2 teaspoons hoisin sauce on 1 side of each tortilla. Top with scant ½ cup pork mixture; roll tortilla around to enclose filling. Makes 8 rolls, 4 to 6 servings.

* If desired, substitute with 8 large, iceberg lettuce leaves or crepes. Do not heat lettuce leaves. Follow as directed.

SZECHWAN GINGER PORK

- **¾ pound boneless, lean pork, cut into thin strips**
- **2 tablespoons Dynasty Oriental Marinade**
- **3 tablespoons Dynasty Chinese Stir-Fry Sauce**
- **1 tablespoon Dynasty Szechwan Chili Sauce**
- **2 teaspoons cornstarch**
- **2 tablespoons vegetable oil**
- **2 cloves garlic, minced**
- **2 teaspoons minced fresh ginger root**
- **3 green onions & tops, halved lengthwise and cut into 1-inch lengths**
- **1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained**

Combine pork and marinade; let stand 15 minutes. Combine stir-fry sauce, 3 tablespoons water, chili sauce and cornstarch; set aside. Heat oil in wok or large skillet over high heat. Add pork, garlic and ginger; stir-fry 2 to 3 minutes, or until pork is lightly browned. Add green onions and bamboo shoots; stir-fry 30 seconds. Add stir-fry sauce mixture; cook and stir until mixture boils and thickens. Makes 4 servings.

SWEET & SOUR SAUCE...

Dynasty Sweet & Sour Sauce is a versatile cooking and dipping sauce. It can be used as is right from the jar for sweet & sour stir-fry combinations and for dipping appetizers. This unique blend of tomatoes, fruits and spices goes well with many foods. Try tossing some Dynasty Sweet & Sour Sauce with your favorite meatball recipe as done with our Sweet & Sour Pork Meatballs in this section or use cocktail franks for a simple and quick appetizer. Whether stir-frying, braising, basting or dipping, it's sure to be a favorite.

Golden Dynasty Chicken Nuggets
Peking Sweet & Sour Fish
Shrimp Salad Tomatoes
Sweet & Sour Beef Chow Mein
Sweet & Sour Burgers
Sweet & Sour Shrimp
Sweet & Sour Pork Meatballs

◀ SWEET & SOUR SHRIMP

GOLDEN DYNASTY CHICKEN NUGGETS

1 whole chicken breast, skinned, boned and cut into 1-inch pieces
3 tablespoons Dynasty Oriental Marinade
1 egg, lightly beaten
1 ¼ cups Dynasty Panko (Japanese-style bread crumbs), about
Vegetable oil for frying
Dynasty Sweet & Sour Sauce
Dynasty Spicy Kung Pao Sauce

Combine chicken and marinade; let stand 30 minutes. Dip chicken into egg and then into panko to cover completely, shaking off excess. Heat oil, at least 2 inches deep, in wok or medium-size saucepan to 350° F. Add chicken, a few pieces at a time and cook 2 to 3 minutes, or until golden brown. Drain briefly on paper towel. Serve with Dynasty sauces for dipping, as desired. Makes about 1 ½ dozen nuggets.

PEKING SWEET & SOUR FISH

1 pound white fish fillets, about ½-inch thick
¼ cup all-purpose flour, about
¼ teaspoon salt
Pinch white pepper
2 eggs, lightly beaten
1 cup Dynasty Panko (Japanese-style bread crumbs), about
Vegetable oil for frying
1 jar (7 oz.) Dynasty Sweet & Sour Sauce
1 green onion & top, minced

Cut fish into 2 x 1-inch pieces. Combine flour, salt and pepper. Coat fish with flour; shake off excess. Dip fish in egg, then panko to coat completely. Deep-fry, a few at a time, in oil heated to 325° F., 3 to 5 minutes, or until golden brown. Drain briefly on paper towel; place on serving platter and keep warm. Combine sweet & sour sauce and green onion in medium-size saucepan. Cook and stir over high heat until hot. Spoon over fish and serve. Garnish with parsley, as desired. Makes 4 servings.

SHRIMP SALAD TOMATOES

4 medium-size tomatoes (about 1 ½-lbs.)
1 stalk celery, finely chopped
1 green onion & top, minced
½ pound small, shelled, cooked shrimp
3 tablespoons Dynasty Sweet & Sour Sauce
2 tablespoons catsup
1 tablespoon vegetable oil
1 tablespoon Dynasty Chinese-Style Extra Hot Mustard

Cut ½-inch to ¾-inch thick slice off each tomato at stem end. Scoop out seeds and pulp of each tomato, leaving about ¼-inch thick shell. (Save pulp and stem end for sauce or soup, as desired.) Combine celery, onion, shrimp, sweet & sour sauce, catsup, oil and mustard; mix well. Spoon into tomato shells. Garnish with parsley sprigs, as desired. Makes 4 servings.

SHRIMP SALAD TOMATOES

SWEET & SOUR BEEF CHOW MEIN

- ½ pound boneless, tender beef, cut into thin strips
- 3 tablespoons Kikkoman Soy Sauce, divided
- 1 clove garlic, minced
- 8 ounces dry spaghetti
- 1 tablespoon Dynasty Sesame Oil (optional)
- 1 jar (7 oz.) Dynasty Sweet & Sour Sauce
- 1 teaspoon cornstarch
- 4 tablespoons vegetable oil, divided
- 1 medium onion, cut into thin wedges
- 1 medium green bell pepper, seeded and thinly sliced
- 1 medium tomato, cut into thin wedges

Combine beef, 2 tablespoons soy sauce and garlic; let stand 30 minutes. Meanwhile, cook spaghetti as package directs. Drain and toss with sesame oil; keep warm. Combine sweet & sour sauce, remaining 1 tablespoon soy sauce and cornstarch; set aside. Heat wok or large skillet over high heat. Add 2 tablespoons oil; coat wok. Add beef; stir-fry 1 to 2 minutes, or until browned. Remove from wok. Heat remaining 2 tablespoons oil in same wok. Add onion and pepper; stir-fry 2 minutes. Add tomato; stir-fry 1 minute longer. Mix in beef and sweet & sour sauce mixture. Cook and stir until mixture boils and thickens. Spoon over spaghetti; toss at table, as desired. Makes 4 servings.

SWEET & SOUR BURGERS

- 1 pound ground beef
- 1 small onion, finely chopped
- ½ can (8 oz. size) Dynasty Whole Water Chestnuts, drained and chopped
- ¼ cup minced parsley
- ¼ cup Dynasty Chinese Stir-Fry Sauce
- 1 can (8 oz.) sliced pineapple, drained
- ⅓ cup Dynasty Sweet & Sour Sauce

Combine beef, onion, water chestnuts, parsley and stir-fry sauce; mix well. Form mixture into 8 thin patties. On each of 4 patties, place 1 pineapple slice; top with remaining patties, pinching edges together to seal. Cook over high heat in large skillet until browned on both sides. Add sweet & sour sauce; cover and simmer 5 minutes, or until done. Remove patties to serving platter; keep warm. Bring pan sauce to a boil. Reduce heat and simmer uncovered, 1 minute. Spoon over patties and serve. Makes 4 servings.

SWEET & SOUR SHRIMP

½ pound medium-size shrimp, shelled and deveined
1 tablespoon Kikkoman Soy Sauce
Cornstarch
Vegetable oil for frying
1 onion, cut into 1-inch chunks and separated
1 large green pepper, seeded and cut into 1-inch squares
2 teaspoons minced fresh ginger root
1 jar (7 oz.) Dynasty Sweet & Sour Sauce
1 can (8 oz.) pineapple chunks, drained

Combine shrimp and soy sauce; let stand 5 minutes. Meanwhile, heat oil, at least 1-inch deep in medium-size saucepan to 350° F. Coat shrimp with cornstarch, shaking off excess. Fry shrimp, a few at a time, 1 minute, or until golden. Drain on paper towel. Heat 2 tablespoons oil in wok or large skillet over high heat. Add onion, green pepper and ginger; stir-fry 2 to 3 minutes, or until vegetables are tender-crisp. Add sweet & sour sauce, pineapple and shrimp. Cook and stir until mixture is heated through. Serve with hot, cooked rice, if desired. Makes 4 servings.

SWEET & SOUR PORK MEATBALLS

SWEET & SOUR PORK MEATBALLS

1 pound ground pork
2 cloves garlic, minced
1 small onion, minced
1 egg
½ cup Dynasty Panko (Japanese-style bread crumbs)
¼ cup Kikkoman Soy Sauce
¼ teaspoon black pepper
⅓ cup Dynasty Sweet & Sour Sauce

Combine pork, garlic, onion, egg, panko, soy sauce and pepper; mix well. Form into 1½-inch balls. Place on roasting rack in baking pan or on broiler pan. Bake uncovered, in 450° F. oven, 25 minutes, or until browned. Turn into serving bowl. Pour sweet & sour sauce over all. Gently toss to coat. Serve with wooden picks as appetizers or with hot, cooked rice as a main dish. Makes about 2½ dozen.

OTHER FAVORITES...

Dynasty has created this mixed bag of classic delights to introduce to you other classic **Dynasty** products. Some you may be familiar with such as Dynasty Chicken Tempura, using Dynasty Tempura Batter Mix and others new, like Spicy Chilled Asparagus, using Dynasty Oriental Salad Dressing. You will have the chance to see each one become a simple and quick delight.

Chow Mein Munchie
Dynasty Chicken Tempura
Golden Fish Nuggets
Hot & Spicy Onion Burgers
Imperial Won Tons
Lychee-Fruit Compote
Lychees With Mandarin Snow
Spicy Chilled Asparagus
Spicy Hot & Sour Soup
Tempura Ham Triangles
Tomato Zucchini Beef Chow Mein

◀ LYCHEES WITH MANDARIN SNOW AND SESAME LACE COOKIES

CHOW MEIN MUNCHIE

1 can (6 oz.) roasted mixed nuts, (cashews, almonds, filberts, Brazils and pecans)
½ cup roasted, unsalted peanuts
¾ cup shredded coconut
3 tablespoons Kikkoman Soy Sauce
2 tablespoons apricot jam or preserves
3 cups Dynasty Crispy Chow Mein Noodles
Vegetable oil
1 cup dark seedless raisins

Combine first 5 ingredients in large bowl; toss to combine. Add noodles; toss to coat evenly. Spread in large, lightly oiled, shallow baking pan to ¼-inch thickness. Or, use 2 smaller pans. Bake at 250° F., 25 to 30 minutes, or until slightly dry to the touch, stirring after first 15 minutes of baking. Remove from oven; mix in raisins. Cool in pan, stirring occasionally. Store in airtight container. Makes about 6 cups.

NOTE: If desired, substitute 1 cup walnut pieces for mixed nuts and increase peanuts to 1 cup.

DYNASTY CHICKEN TEMPURA

Vegetable oil for frying
½ cup Dynasty Tempura Batter Mix (⅓ of 8 oz. pkg.)
10 chicken wings, disjointed and tips discarded*

Heat oil in medium-size saucepan, at least 2 inches deep to 375° F. Meanwhile, prepare tempura batter mix with ½ cup *ice water*. Dip chicken wingettes into batter, coating completely and shaking off excess batter. Carefully place in hot oil, a few at a time and fry 5 to 7 minutes, or until golden brown. Drain briefly on paper towel. Serve with Dynasty Sweet & Sour Sauce and Kikkoman Soy Sauce for dipping, as desired. Makes 20 appetizers or 4 main dish servings.

* If desired, substitute with 1 pound medium-size shrimp, shelled, deveined and butterflied. Follow as directed above, but fry 3 to 5 minutes, or until golden brown. Makes about 2 dozen appetizers or 4 main dish servings.

GOLDEN FISH NUGGETS

Vegetable oil for frying
1 box (8 oz.) Dynasty Tempura Batter Mix
½ teaspoon salt
1½ pounds white fish fillets, pat dry and cut into 1-inch pieces

Heat oil in medium-size saucepan, at least 2 inches deep to 375° F. Meanwhile, prepare tempura batter mix as package directs. Mix in salt. Dip fish pieces in batter, shaking off excess batter. Carefully place in hot oil, a few pieces at a time and fry 3 to 5 minutes, or until golden brown. Remove from oil and drain briefly on paper towel. Serve hot with lemon juice and soy sauce, as desired. Makes 4 to 6 servings.

◀ CHOW MEIN MUNCHIE

HOT & SPICY ONION BURGERS

1 ½ pounds ground beef
1 pkg. (1 oz.) Dynasty Hot & Spicy Seasoning Mix
½ cup finely chopped onion
1 tablespoon Kikkoman Soy Sauce

Combine all ingredients in bowl; mix well. Form into 4 large patties. Grill or broil, 4 to 5 inches from heat, to desired degree of doneness. Serve plain or on bun with favorite condiments. Makes 4 servings.

HOT & SPICY ONION BURGERS

IMPERIAL WON TONS

½ pound ground pork or beef
1 clove garlic, minced
Vegetable oil for frying
1 ½ cups shredded green cabbage
1 can (8 oz.) Dynasty Whole Water Chestnuts, drained and finely chopped
½ cup chopped green onions & tops
1 pkg. (.75 oz.) Dynasty Stir-Fry Seasoning Mix
2 teaspoons Kikkoman Soy Sauce
1 pkg. (12 oz.) Dynasty Won Ton Wrappers, thawed if frozen
1 egg, lightly beaten with 1 tablespoon water

Brown meat with garlic in 1 tablespoon oil in wok or large skillet over high heat. Add cabbage, water chestnuts and green onions; stir-fry 2 minutes, or until cabbage is limp. Stir in seasoning mix and soy sauce; remove from heat and cool slightly. To fill won ton wrappers, place 1 heaping teaspoonful filling onto center of each wrapper. Moisten 2 adjacent edges of wrapper with egg mixture. Fold the dry opposite corner over to meet the point to form a triangle. Press edges together, forcing air out of center. Twist point at one end of fold to meet point at other end of fold and press points firmly together to stick. (Chill or freeze remaining won ton wrappers for use another time.) Heat oil, at least 2 inches deep, in wok or medium-size saucepan to 325° F. Fry filled won tons, a few at a time, 1 to 2 minutes, or until golden. Remove from oil; drain briefly on paper towel. Serve hot with Dynasty Extra Hot Chinese Mustard and soy sauce or Dynasty Sweet & Sour Sauce for dipping, as desired. Makes about 3 ½ dozen.

NOTE: If desired, cook 2 dozen filled won tons in 2 quarts boiling soup stock, 4 minutes.

LYCHEE-FRUIT COMPOTE

1 can (11 oz.) Dynasty Lychees
2 cups strawberries, hulled and cut in half if large
2 small bananas, peeled and chunked
1 cup fresh pineapple chunks or 1 can (8 oz.) pineapple chunks, drained
⅓ cup walnut pieces
⅔ cup mayonnaise
2 tablespoons brown sugar, packed

Drain lychees, reserve 2 tablespoons syrup. Cut lychees in half; combine with strawberries, bananas, pineapple and walnuts in bowl. Mix reserved lychee syrup with mayonnaise and sugar. Pour over fruit mixture; toss to combine. Chill at least 1 hour before serving. Makes 4 to 6 servings.

LYCHEES WITH MANDARIN SNOW

1 can (11 oz.) Dynasty Lychees
6 tablespoons granulated sugar
1 tablespoon unflavored gelatin
1 can (11 oz.) mandarin orange segments
¼ cup lemon juice
1 teaspoon vanilla extract

Drain lychees; reserve syrup. Refrigerate fruit. Add enough water to syrup to measure 2 cups. Combine with sugar and gelatin in medium-size saucepan. Bring to boil; cook uncovered, stirring occasionally, 4 minutes. Cool to room temperature. Meanwhile, place mandarin oranges with syrup, lemon juice and vanilla in electric blender container; blend until smooth. Stir into cooled syrup. Turn into 8 x 8-inch square pan. Cover and freeze 2 hours; stir with fork, breaking up large chunks. Refreeze 2 to 3 hours, or until solid. Scoop into individual dessert dishes. Spoon reserved lychees over top. Makes 4 to 6 servings.

SPICY CHILLED ASPARAGUS

2 pounds fresh asparagus, trimmed and cut into 2-inch lengths
1 green onion & top, chopped
¼ cup Dynasty Oriental Salad Dressing
¼ teaspoon crushed red pepper

Bring 1-quart water to a boil in large saucepan. Add asparagus. Return to boil; cover and cook 3 minutes, or until tender-crisp. Drain. Rinse with water to cool; drain well. Combine asparagus, onion, salad dressing and pepper in serving bowl. Refrigerate 1 hour before serving for flavors to blend, tossing occasionally. Makes 4 to 6 servings.

SPICY HOT & SOUR SOUP

- **3 dried shiitake (black mushrooms)**
- **4 chicken bouillon cubes**
- **1 can (8 oz.) Dynasty Sliced Bamboo Shoots, undrained**
- **½ chicken breast, skinned, boned and slivered**
- **¼ pound bean sprouts**
- **¼ pkg. (3½ oz. size) Dynasty Saifun**
- **1 pkg. (1 oz.) Dynasty Hot & Spicy Seasoning Mix**
- **¼ cup cornstarch**
- **¼ cup rice vinegar**
- **2 eggs, lightly beaten**
- **3 green onions & tops, halved lengthwise and cut into 1-inch lengths**
- **8 ounces firm Chinese-style tofu, drained and cut into ¾-inch cubes (about 1½ cups)**

Soak shiitake in 1 cup water 10 minutes. Drain; reserve liquid, squeezing out excess liquid. Remove and discard shiitake stems; cut shiitake into thin slivers. Combine shiitake, reserved liquid, bouillon cubes, bamboo shoots, chicken, bean sprouts, saifun and 6 cups water in large saucepan. Bring to boil; reduce heat and simmer covered, 5 minutes. Meanwhile, combine seasoning mix, cornstarch and vinegar; mix until smooth. Add seasoning mixture and eggs to soup, stirring constantly. Add green onions and tofu; heat through. Makes about 10 cups.

SPICY HOT & SOUR SOUP AND IMPERIAL WON TONS

TEMPURA HAM TRIANGLES

Vegetable oil for frying
Dynasty Chinese-Style Extra Hot Mustard
8 slices commercial white bread (extra-thin slice)
4 thin slices packaged cooked ham (about 3 oz.)
4 thin slices American or process cheese (about 3 oz.)
1 cup Dynasty Tempura Batter Mix (⅔ of 8 oz. pkg.)

Heat oil in medium-size saucepan, at least 2 inches deep, to 375 ° F. Meanwhile, lightly spread mustard on 1 side only of 4 slices of bread to cover. Top mustard side with 1 slice *each* ham and cheese. Cover with remaining 4 slices of bread to make 4 sandwiches. Cut each sandwich into 4 triangles. Prepare tempura batter mix with 1 cup *ice water*. Dip triangles into batter to cover completely, shaking off excess batter. Carefully place in hot oil, a few at a time and fry 2 to 3 minutes on each side, or until golden brown. Drain briefly on paper towel. Serve while hot. Makes 16 triangles or 4 servings.

TOMATO ZUCCHINI BEEF CHOW MEIN

2 tablespoons cornstarch
2 tablespoons Kikkoman Soy Sauce
½ pound boneless, tender beef, cut into thin strips
2 tablespoons Dynasty Oriental Marinade
1 clove garlic, minced
2 tablespoons vegetable oil, divided
2 medium zucchini, thinly sliced
1 medium tomato, cut into thin wedges
1 can (8 oz.) Dynasty Sliced Water Chestnuts, drained
1 box (6 oz.) Dynasty Crispy Chow Mein Noodles

Combine cornstarch, soy sauce and 1 cup water; set aside. Combine beef, marinade and garlic; let stand 15 minutes. Heat wok or large skillet over high heat. Add 1 tablespoon oil; coat wok. Add beef; stir-fry 1 minute, or until browned. Remove from wok. Heat remaining 1 tablespoon oil in same wok. Add zucchini, tomato and water chestnuts; stir-fry 2 to 3 minutes, or until zucchini is tender-crisp. Mix in beef and cornstarch mixture. Cook and stir until mixture boils and thickens. Serve over chow mein noodles. Makes 4 to 6 servings.

PLANNING A DYNASTY DINNER

Variety is the spice of life and Chinese food offers it. Sweet and sour, hot and mild, delicate and crunchy are a few and Chinese cuisine emphasizes tantalizing combinations guaranteed to please time and time again.

It's not hard to serve real Chinese cuisine; **Dynasty** products are authentic, and their variety will give you many choices when planning menus. A traditional Chinese meal consists of a number of main dishes. DYNASTY'S ORIENTAL CLASSICS COOKBOOK gives you a collection of Chinese favorites to choose from, each unique in flavor and texture.

Plan your menu around your kitchen facilities and diversity of flavors, textures and colors. Don't be afraid to mix stir-fried or steamed items with oven-baked or broiled entrees. Try not to plan more than one or two stir-fried dishes since these require last-minute cooking. Another option is to plan on a dish that can be made ahead and either reheated or served cold. This cookbook gives all these options.

With **Dynasty** products and DYNASTY'S ORIENTAL CLASSICS COOKBOOK to help you, you will be amazed at how easy preparing a classic Chinese meal can be.

◀ DYNASTY MENU I

MENU SUGGESTIONS: **NOTES:**

DYNASTY MENU I
(Serves 4 to 6)
Dynasty Pork Egg Rolls
Chinese Chicken Salad
Asparagus Beef Beijing
Chinese Braised Spareribs
Hot, Cooked Rice
Lychees with Mandarin Snow
Tea

DYNASTY MENU II
(Serves 4 to 6)
Sweet & Sour Pork Meatballs
Oyster Scallops with Crispy Chow Mein
Red Cooked Chicken
Spicy Chilled Asparagus
Lychee-Fruit Compote
Sesame Lace Cookies
Tea

DYNASTY MENU III
(Serves 4 to 6)
Dynasty Potstickers
Chinese BBQ Spareribs
Braised Chicken And Broccoli
Spicy Chinese Cabbage
Classic Fried Rice
Walnut-Sesame Confections
Tea

DYNASTY MENU IV
(Serves 4 to 6)
Imperial Won Tons
Beef in Crystal Wrap
Chinese BBQ Chicken
Braised Cauliflower With Black Bean Sauce
Hot, Cooked Rice
Creamy Fruit Salad
Tea

THINGS TO DRINK...

Your menu is set. Now, what will you choose to drink? Chinese cuisine has a wide variety of tastes and textures, so instead of trying to select the perfect beverage to compliment your food, just think about what you like to drink! You'll find a variety of beverages are right for Chinese food, and there's only a few rules you should follow in order to pick a pleasing dinner beverage.

Tea is the traditional drink at Chinese meals, and **Dynasty** offers you a variety. You can choose from Dynasty Oolong, Chinese Restaurant, Jasmine and Green Teas. Preheat teapot by rinsing with hot water. Bring fresh, cold water to a full, rolling boil. Using 1 tea bag per cup of water (or 1 teaspoon loose-leaf tea), place correct number of tea bags in teapot. Pour boiling water into teapot and cover. Let stand 3 to 5 minutes. Gently squeeze tea bags and remove. Serve plain, as the Chinese prefer, or add sugar or honey as desired. The Chinese generally brew tea on the subtle side. Most Americans might call it weak. Weak or strong, well-brewed tea should have a pleasant natural sweetness, not a bitter or harsh quality. If using loose-leaf tea, one batch of leaves can give you several delicious pots of tea, if brewed correctly.

Because tea is not a typical American beverage, you may choose to enjoy something else with dinner. Both wine and beer can be an excellent compliment to Chinese cuisine. The wide range of tastes in a Chinese meal makes it difficult to choose the "perfect" wine, so let your own tastes be the judge. One general rule of thumb is that white wines, especially the slightly fruity Rieslings, French Colombards and Chenin Blancs and Rosés go well with Chinese food. If spicy food is on the menu, beer is a refreshing option to remember. Serve cold light or lager beers, avoiding amber or dark beers such as stout. Mineral water, sparkling cider and lemonade are all good choices if a non-alcoholic beverage is desired.

DYNASTY
Egg Roll/Spring Roll
WRAPPERS
DYNASTY
Oolong
Tea
16 TEA BAGS
DYNASTY
Won Ton Wrappers
DYNASTY
Gyoza/Potsticker
WRAPPERS
DYNASTY
Jasmine
Tea
16 TEA BAGS
DYNASTY
Plum
Sauce
DYNASTY
Spicy
Kung Pao Sauce
DYNASTY
Oriental
Salad Dressi
DYNASTY
CRISPY
Chow Mein Noodles
DYNASTY
CRISPY
Chow Mein Noodles
DYNASTY
Hoisin
Sauce
DYNASTY
CHINESE-STYLE
Barbecue Sau
DYNASTY
Sweet & Sou
Sauce
DYNASTY
SZECHWAN
Chili Sauce
DYNASTY
ORIENTAL-STYLE
DYNASTY
Lychee
DYNASTY
SLICED
Bamboo Shoots
DYNASTY
Black Bean
Sauce
DYNASTY
Oriental
Marinade
DYNASTY
CHINESE
Stir-fry Sa
DYNASTY
CHINESE
Five Spices
DYNASTY
Oyster
FLAVORED
Sauce
DYNASTY
Sesame Oil
DYNASTY
Water Chestnu
DYNASTY
SAIFUN
Oriental Noodles
HARUSAME
DYNASTY
Chow Mein
DYNASTY
MANDARIN
Sweet & Sour
CHINESE SEASONING MIX
DYNASTY
CHINESE
Char Siu
BARBECUE SEASONING
DYNASTY
CANTONES
Fried Ric
DYNASTY
CHINESE
Stir-Fry
DYNASTY
Hot & Sp
CHINESE SEASONI

CLASSIC DYNASTY PRODUCTS

Dynasty offers you a wide variety of the finest prepared Oriental products. All are carefully packed to ensure top-quality taste and texture. With **Dynasty**, you can have authentic Chinese meals in no time at all. **Dynasty** products and DYNASTY'S ORIENTAL CLASSICS COOKBOOK can make you a master chef of Oriental cooking. Look for **Dynasty** products in the Oriental food section of your local supermarket.

DYNASTY

DYNASTY BLACK BEAN SAUCE
Fermented, salted black beans have been used in Chinese cooking for centuries. **Dynasty** now brings a convenient black bean sauce to you. It's made from naturally fermented, salted black beans, garlic and soy sauce. This dark, aromatic sauce has a salty, piquant flavor that's complimentary to many foods. Dynasty Black Bean Sauce can be used for stir-frying, braising and steaming. Look for the 7-ounce jar in the Oriental food section of your local supermarket. Refrigerate after opening to maintain freshness.

DYNASTY CHINESE FIVE SPICES
Dynasty Chinese Five Spices is a fragrant blend of aromatic spices. The unique combination of ginger, anise, cinnamon, fennel, licorice and cloves is a common seasoning in Chinese cooking. It can be used in marinades, for braising and roasting meats and vegetables or as a common baking ingredient. Because it is a potent seasoning, use sparingly when sprinkling over foods or not following a recipe. Dynasty Chinese Five Spices is available in 2-ounce jars. If sealed tightly and stored in a cool, dry place, it will keep indefinitely.

DYNASTY CHINESE STIR-FRY SAUCE
This special blend of basic seasoning common to Chinese stir-frying is conveniently packaged in 7-ounce jars by **Dynasty**. With this sauce you can be a successful Chinese cook in a matter of minutes. Use this sauce for stir-frying, seasoning other sauces, braising and stewing. Dynasty Chinese Stir-Fry Sauce, an all- purpose seasoning, will become a staple in your kitchen. Look for it in the Oriental food section of your local supermarket.

DYNASTY CHINESE-STYLE BARBECUE SAUCE
Barbecuing is not an everyday cooking method in China. Barbecued foods such as pork and duck are normally bought, ready-made for special occasions. Now you can have these special occasion foods simply by basting with Dynasty Chinese-Style Barbecue Sauce. This sauce gives your grilled, barbecued or roasted meats, fish or poultry a beautiful glaze and distinct flavor that shouldn't be missed. It's available in 7-ounce jars. Refrigerate after opening to maintain freshness.

DYNASTY CHINESE-STYLE EXTRA HOT MUSTARD
This hot and pungent condiment can be used for dipping Chinese appetizers or as a spread on hot dogs, hamburgers and sandwiches. Dynasty Chinese-Style Extra Hot Mustard can add some zip to salad dressings, deviled eggs and potato salads. Look for the 4-ounce jars in the Oriental food section of your local supermarket.

DYNASTY CRISPY CHOW MEIN NOODLES
Dynasty Crispy Chow Mein Noodles, Chinese-style wheat flour noodles, are deep-fried until golden brown and tender-crisp. These ready-to-use noodles make a traditional chow mein meal simple. Serve a favorite meat and vegetable stir-fry mixture over Dynasty Crispy Chow Mein Noodles. Or, they can be eaten straight from the box for a light and crunchy snack. Dynasty Crispy Chow Mein Noodles are available in 6-ounce boxes.

DYNASTY GOLDEN PLUM SAUCE
This authentic Chinese cooking sauce is made from salted plums, apricots, vinegar and sugar. It's a beautiful golden color, flecked with red pepper. Traditionally it's used as a table condiment with roast duck and egg rolls. Because of the delicate sweet and tart flavors, it's a versatile sauce for many cooking methods. It can be used in stir-frying, braising, appetizer fillings, salad dressings and baking, just to name a few. Look for the 7-ounce jar in the Oriental food section of your local supermarket. Refrigerate after opening to maintain freshness.

DYNASTY EGG ROLL/ SPRING ROLL WRAPPERS
Dynasty Egg Roll/Spring Roll Wrappers are an Oriental noodle product used to make Chinese appetizers. They can be filled with various meat and vegetable combinations and then deep-fried until golden, light and crispy. They are available fresh or frozen in 1-pound packages.

DYNASTY FRESH CHOW MEIN NOODLES
Dynasty Fresh Chow Mein Noodles are fresh wheat noodles and should be refrigerated or frozen. They can be parboiled and added to Oriental stir-fry dishes, soups and one-pot meals. Or, after parboiling they can be pan-fried into a crispy noodle cake and topped with a saucy stir-fry combination. These fresh noodles are available fresh or frozen in 12-ounce packages.

DYNASTY GYOZA/ POTSTICKER WRAPPERS
Dynasty Gyoza/Potsticker Wrappers are similar to won ton wrappers, but are round instead of square. These wrappers are used to make Japanese Gyoza and Chinese Potstickers. They are fried on one side until golden brown, turned over and steamed until tender. They can be served as appetizers or a main dish. They are available fresh or frozen in 10-ounce packages.

DYNASTY HOISIN SAUCE
Dynasty Hoisin Sauce is a thick, full-bodied, sweet and spicy Chinese cooking sauce. This blend of fermented soy bean paste and spices adds a popular smoky-like BBQ flavor to foods. It can be used for seasoning stir-fry dishes, roasting and braising meats, fish and poultry or used as a condiment in classic dishes like Mu Shu Pork, Crystal Wrapped Beef and Peking Duck. Look for the 7-ounce jar in the Oriental food section of your local supermarket. Refrigerate after opening to maintain freshness.

DYNASTY LYCHEES
Dynasty Lychees are delicately sweet, with a tender, yet firm flesh. This fruit is packed in heavy syrup to retain its delicate fruity flavor and tender texture. Lychees are delicious when chilled and served plain over ice cream, custard or pudding. They also add an exotic touch to fruit or tossed green salads. Dynasty Lychees are available in 11-ounce cans.

DYNASTY ORIENTAL MARINADE
This convenient marinade can be used to marinate just about all meats, fish and poultry. This special blend of soy sauce, sherry, garlic, sesame oil and spices gets your Chinese meal started just with the opening of the jar. Look for Dynasty Oriental Marinade, in 7-ounce jars, in the Oriental food section of your local supermarket.

DYNASTY ORIENTAL SALAD DRESSING
Although salads are not a traditional part of Chinese cuisine, **Dynasty** brings you this special blend of vinegar, oil, soy sauce, sesame oil and spices to toss with your favorite salad greens or vegetables. The American meal just doesn't seem complete without a salad or vegetable. Dynasty Oriental Salad Dressing keeps with the theme of your Chinese meal. Go ahead and add that refreshing salad or tender-crisp vegetable, seasoned with Dynasty Oriental Salad Dressing, to round off your meal. Look for the 7-ounce jar in the Oriental food section of your local supermarket. Refrigerate after opening to maintain freshness.

DYNASTY OYSTER-FLAVORED SAUCE
Traditional, oyster sauce is used as a seasoning for stir-frying, braising, appetizer fillings and dips. This rich, brown sauce has a delicate salty-sweet flavor complimentary to most meats and vegetables. Even for the conventional meat and potatoes person, steak and mushrooms with oyster sauce is a winner. Dynasty Oyster-Flavored Sauce is available in 9-ounce bottles. Refrigerate after opening to prevent spoilage.

DYNASTY PLUM SAUCE
Dynasty Plum Sauce is made from purple plums, tomatoes, fermented soy bean paste and spices. This cooking sauce and condiment can be used for basting meat and poultry while roasting and stir- frying or as a dipping sauce for appetizers. Look for this rich, fruity Chinese sauce in the Oriental food section of your local supermarket. Refrigerate after opening to maintain freshness.

DYNASTY SAIFUN/HARUSAME
Dynasty Saifun/Harusame are dry, translucent, thread-like noodles common to both Chinese and Japanese cooking. After soaking a short time in warm water, they can be added to stir-fry dishes, soups and one-pot meals. Or, if deep-fried they puff into light and delicate crispy noodles. This fried version can be used as a bed for meat and/or vegetable stir-fry combinations, a garnish, or in salads. Saifun/harusame is available in 3½-ounce packages.

DYNASTY SESAME OIL
Dynasty Sesame Oil is made from sesame seeds that are lightly toasted before their oil is extracted. Beside lending its own fragrance and flavor, Dynasty Sesame Oil enlivens the other flavors in a dish, which is why the Chinese sprinkle it over almost everything. It has a concentrated, full-bodied nutty-like flavor that should be used only for seasoning, not cooking. Sesame oil will burn at a low temperature, so in many cases, it is added after cooking is completed. A little bit goes a long way. Add to soups, stir-fry and noodle dishes after cooking or use in salad dressings and marinades. To prolong shelf life, keep Dynasty Sesame Oil refrigerated when not in use. Dynasty Sesame Oil is available in 5-ounce bottles.

DYNASTY SLICED BAMBOO SHOOTS
Dynasty Sliced Bamboo Shoots come from the lower portion of the mature bamboo shoot on the bamboo plant. Their mild flavor makes them versatile for many Oriental favorites such as stir-fry dishes, salads and appetizer fillings. And, because they retain their tender-crisp texture in long cooking, they're great for soups, stews and one-pot meals. Dynasty Sliced Bamboo Shoots are available in 8-ounce cans. Unused portions should be covered with fresh water and refrigerated up to 1 week, changing water daily.

DYNASTY SPICY KUNG PAO SAUCE
This spicy hot, sweet and sour flavored sauce originated in China hundreds of years ago. Now **Dynasty** brings you a convenient sauce to use in cooking. Kung pao sauce, popular in the Szechwan and Hunan provinces, is commonly used in stir-fry combinations and appetizer fillings. You can toss Dynasty Spicy Kung Pao Sauce with cold noodles or add a little to your oil and vinegar salad dressing for a spicy touch. Look for Dynasty Spicy Kung Pao Sauce in 7-ounce jars in the Oriental food section of your local supermarket. Refrigerate after opening to maintain freshness.

DYNASTY SWEET & SOUR SAUCE
Sweet and sour sauce is everybody's favorite and this unique blend of tomatoes, fruits and spices makes it one of your best helpers in the kitchen. Dynasty Sweet & Sour Sauce goes well with meats, fish, poultry and vegetables. This delicious sauce can be used for stir-frying and basting, or a convenient dipping sauce. Keep refrigerated after opening to maintain freshness. Dynasty Sweet & Sour Sauce is available in 7-ounce jars.

DYNASTY SZECHWAN CHILI SAUCE
This unique sauce is flavored with hot chili peppers, naturally fermented soy beans, garlic, soy sauce and sesame oil. It can be used sparingly as a condiment at the table or a seasoning for Szechwan and Hunan-style dishes. Dynasty Chili Sauce is available in 7-ounce jars in the Oriental food section at your local market. Refrigerate after opening to maintain freshness.

DYNASTY TEAS
Dynasty Teas make up an assortment consisting of Chinese Restaurant Tea, Oolong Tea, Jasmine Tea and Green Tea. Each one of these teas differs in processing procedure and has its own distinctive aromatic taste and smell. Dynasty Teas are available in 1¼-ounce boxes (16 tea bags per box).

DYNASTY TEMPURA BATTER MIX
Everyone loves tempura and Dynasty Tempura Batter Mix will help you create perfect tempura time after time. Tempura, the national dish of Japan, is made easy with Dynasty Tempura Batter Mix. With an assortment of vegetables and seafood, you can have this traditional light and crispy delicacy at home. The thin batter fries up into a light, tender-crisp, golden coating. You can use the entire package at one time as directed on the box, or to make smaller portions, just use equal amounts of batter mix and ice water. Dynasty Tempura Batter Mix is available in 8-ounce packages.

DYNASTY WATER CHESTNUTS
Dynasty Water Chestnuts are white, bulb shaped vegetables with a tender-crisp, crunchy texture. Their mild, slightly sweet flavor makes them a good addition for stir-fry combinations, stews, soups, salads and appetizer fillings. Dynasty Water Chestnuts are available whole or sliced in 8-ounce cans. Unused portions should be covered with fresh water and stored in the refrigerator up to 1 week, changing water daily.

DYNASTY WHOLE PEELED STRAW MUSHROOMS
These mushrooms are already cooked and ready-to-use, straight from the can. Drain Dynasty Straw Mushrooms; add to stir-fry dishes, soups, stews or salads. Or, marinate Dynasty Straw Mushrooms in a simple oil/vinegar type dressing for an easy and delicious appetizer. Dynasty Whole Peeled Straw Mushrooms are available in 6¾ oz. and 15 oz. cans. Look for them in the Oriental food section of your local supermarket.

DYNASTY WON TON WRAPPERS
Dynasty Won Ton Wrappers are another Oriental noodle product used to make traditional Chinese filled won tons. Deep-fried won tons can be served as appetizers, or a first course in a Chinese meal. Filled won tons can also be cooked in simmering stock for won ton soup. They are available fresh or frozen in 12-ounce packages.

NOTE: If Dynasty products are unavailable in your area, write to: Consumer Services Department, JFC INTERNATIONAL INC., P.O. Box 7251 San Francisco, CA 94120.

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